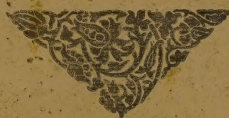


# Carbon County Cook Book

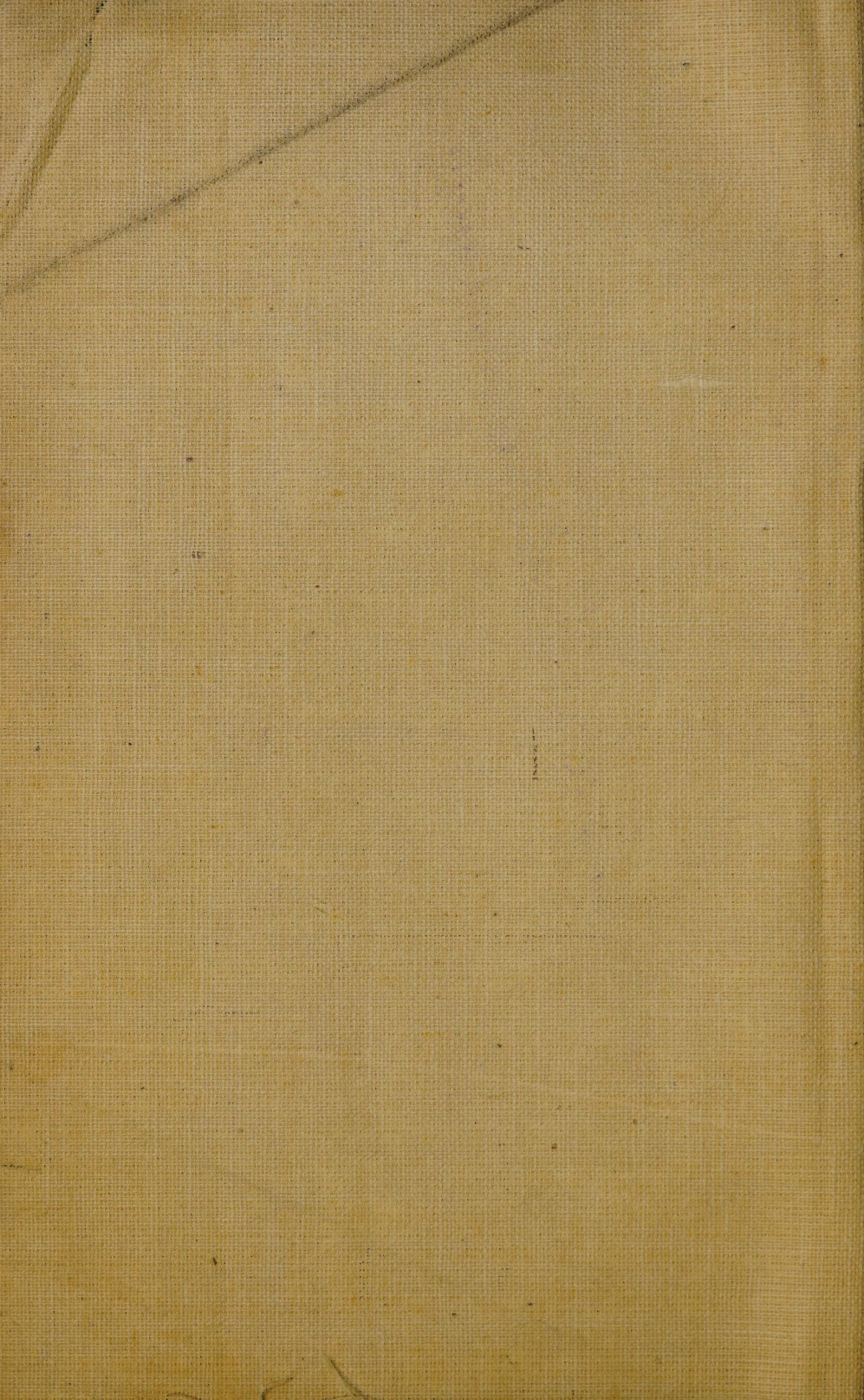


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**Revised**  
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Revised and Published by Relief Society  
and the Girls of Victory Swarm Beehive  
Swarm of the City of Price, Utah.

1926







To Mother on her 46<sup>th</sup> Birthday 1940  
From Betty Phal age 13

## **WE** Commend the Efforts of the Good Women Who Have Made This Cook Book Possible.

Compiled from the experiences of women of taste and judgement its use will contribute to the joy, the health and the increased prosperity of all.

The thrifty housewife not only prepares and delightfully serves wholesome foods, but she appreciates the value of a connection with a good bank. In an open account she deposits sums that she may pay her bills by check. In the savings department she puts a part of every pay envelope to care for the "rainy day". Educate the boy or girl, prepare for the comforts of the days when the earning capacity is decreased by age.

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# THE CARBON COUNTY

## COOK BOOK

A COLLECTION OF TESTED AND TRIED RECIPES CON-  
TRIBUTED AND VOUCHED FOR BY THE  
WOMEN OF CARBON COUNTY

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"DEDICATED TO OUR HUSBANDS"

=====

Revised and published by Relief Society and the girls of Victory  
Swarm Beehive Swarm of the city of Price, Utah.

1926



## A FOREWORD TO OUR SUBSCRIBERS

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The publication of this book has been made possible by the assistance of our advertisers. The professional and business men and firms here represented are reliable. We hope you will use your copy to guide you to their offices and places of business as well as a culinary help.

We wish to thank the ladies who have spent so much time and worked so hard to compile and make this book a success.



## WEIGHTS

Cocoa	1	level teaspoon	1/8 oz.
Sugar	1	pint	1 lb.
Flour	3 1/4	cups, sifted	1 lb.
Vanilla or Lemon	3	tablespoons or 7 teaspoons	1 oz.
Baking Powder	5	teaspoons	1 oz.
Butter	1	cup (scant)	1/2 lb.
Spices	6	tablespoons, level	1 oz.
Salt	4	tablespoons, level	1 oz.
Lard	5	lbs.	85c
Ice	5	scoop	5 oz.
Salt	5	scoop	5 oz.
Cream of Tartar	8	level teaspoons	1 oz.

## BREAD, BISCUITS, BUNS, ETC.

**Strawberry Shortcake.** 1 pint sifted flour, 1 1/2 heaping teaspoons baking powder, pinch of salt, 1/2 cup lard, 1 egg, mix with milk and roll twice as thick as pie crust, spread with melted butter add another layer of crust and bake. When done separate the crust and spread with crushed strawberries. Serve with whipped cream.

MRS. S. C. MILES.

**One Egg Muffins.** This recipe will make about eighteen muffins. 2 cups flour, 4 level teaspoons baking powder, 1/2 teaspoon salt, 1 cup milk (sweet), 2 tablespoons melted butter. When you have combined mixture well add 1 well beaten egg. Butter muffin tins well and bake a delicate brown.

MRS. BURGNER.

**Nut Bread.** 1 1/2 cups white flour, 3 cups graham flour, 1 cup sugar, 1 cup chopped nut meats, 2 cups sweet milk, 1 egg, 1 teaspoon salt, 4 rounding teaspoons baking powder. Bake 1/2 or 3/4 of an hour in two loaves.

MRS. WICKHAM.

**Nut Bread.** 2 cups white flour, 2 cups graham flour 1 egg, 1 teaspoon salt, 1 cup English walnuts, 1 cup seedless raisins, 1 1/2 cups sweet milk, 1 cup molasses, 4 teaspoons baking powder. Sift flour, add salt, baking powder and egg well beaten, molasses and milk, mix well and turn into buttered tin; allow to raise for twenty minutes and bake slowly for one hour.

MRS. F. R. SLOPANSKEY, Helper.

**Graham Nut Bread.** 1 1/2 cups flour, 2 cups graham flour, 1/2 cup meal, 1/2 cup brown sugar, 2 teaspoons baking powder, 1 teaspoon soda, 1 teaspoon salt, 1/2 cup chopped walnuts, 1 cup seedless raisins, 1/2 cup molasses, 2 cups sour milk or buttermilk, mix dry ingredients, add remainder of materials in order named, put into two small greased bread pans, allow to stand 15 or 20 minutes. Bake 40 minutes in moderate oven.

MRS. CLYDE VAUGHT.



**Raisin Nut Bread.** .. 4 level cups flour, 1 cup nuts, 1 cup seedless raisins, 2 teaspoons baking powder, 1 cup sugar, 2 cups milk, 1 egg,  $\frac{1}{4}$  teaspoon cinamon, 1 teaspoon salt. Mix flour, salt, sugar, cinamon, baking powder together dry. Add egg, milk, raisins and nuts. Raise in loaf tins 20 minutes. Bake 45 minutes in moderate oven.

MRS. FRANK. T. GARDNER.

**French Rolls, Raised.** 2 cups sweet milk,  $\frac{3}{4}$  cup butter and lard mixed,  $\frac{1}{2}$  cup yeast or  $\frac{1}{2}$  cake yeast dissolved in  $\frac{1}{2}$  cup water, 1 teaspoon salt, flour enough to make a stiff dough. Let rise over night. In morning add 2 well beaten eggs, knead and let rise again. Make into balls the size of an egg, then roll each one between the hands to make a long roll (about 3 inches long). Place close together in even rows in well buttered pan. Cover and let rise again. Bake in a quick oven to a delicate brown. Glaze with sweet milk before baking.

MRS. BERT BUNNEL.

**Beaten Biscuits.** Rub 1 tablespoon lard into 3 pints flour which has been sifted with 1 teaspoon salt. Add enough water to make a stiff dough. Work on board till soft and pliable and dough blisters. Then beat steadily for 10 minutes with flatiron. Break off small pieces of dough, shape in hands and pierce with 4 pronged fork. Bake in hot oven 20 minutes.

MRS. L. H. DOYLE

**Twin Biscuits.** 1 cup sifted flour, 2 teaspoons baking powder, 2 teaspoons sugar,  $\frac{1}{2}$  teaspoon salt, 1 tablespoon fat. Sift together dry ingredients. Work in fat with tips of fingers. Add enough milk or water to make a soft dough. Mix very little. Roll very thin. Cover with soft butter and place two biscuits together with butter between.

MARGARET M. PARMLEY

**Ginger Bread.** 1 cup sugar, 1 cup cooking molasses,  $\frac{1}{2}$  cup butter or lard, 1 egg, 1 cup boiling water, 1 teaspoon soda, 2 teaspoons ginger, 2 cups flour or enough to make a thin batter. Put molasses and soda in bowl and pour in boiling water. Stir a few minutes, add other ingredients. Bake in a slow oven until done.

MRS. C. H. ARCHER.

**Johnny Cake.** 1 egg,  $\frac{1}{4}$  cup molasses, pinch of salt, 3 tablespoons butter, 1 level teaspoon soda in hot water, 1 cup sour milk, 1 cup flour,  $\frac{1}{2}$  teaspoon baking powder,  $1\frac{1}{4}$  cups yellow cornmeal. Sift flour, meal, baking powder and salt together. Beat egg and molasses and add flour and milk alternately. Add the butter melted. Bake in rather hot oven thirty minutes.

MRS. FITZGERALD.

**Plain Hot Cakes.** 1 cup flour, 2 teaspoons baking powder, 1 egg, pinch of salt, milk to make thin batter. Sift flour, salt and baking powder together. Add to beaten egg. Bake on hot griddle.

MRS. MARY BEAN



**Graham Bread.**  $1\frac{1}{2}$  cups sour milk,  $\frac{1}{2}$  cup dark molasses, 1 cup raisins, 1 cup chopped walnuts, pinch of salt, 1 teaspoon soda,  $1\frac{1}{2}$  cups graham flour. Flour the raisins, dissolve soda in a little warm water and add to graham flour sifted with the salt, add molasses and nuts and make soft dough, adding white flour if necessary. Put in a well greased pan and bake about half hour or more.

MRS. FRED THOMAS.

**Pop Overs.** 1 cup flour,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  tablespoon melted butter, 1 cup milk, 1 egg. Sift dry ingredients together, add butter, egg well beaten, and lastly milk. Beat well together, and fill greased muffin tins to very top. Bake in very slow oven. Serve with whipped cream.

GRACE FAUSETT.

**Muffins.** 4 cups flour,  $1\frac{1}{2}$  cups sour milk, 2 level teaspoons baking powder,  $\frac{1}{2}$  teaspoon soda,  $\frac{1}{2}$  teaspoon salt, 2 eggs, 2 tablespoons melted butter, 1 tablespoon sugar if desired. Beat eggs together, add sour milk, next add flour sifted with baking powder, salt, soda and sugar. Beat well and add melted butter. Bake in gem tins.

MABEL STOWELL.

**Corn Griddle Cakes.** 2 cups flour,  $\frac{1}{2}$  cup cornmeal,  $1\frac{1}{2}$  tablespoons baking powder,  $1\frac{1}{2}$  teaspoons salt, one-third cup sugar,  $1\frac{1}{2}$  cups boiling water,  $1\frac{1}{4}$  cups milk, 1 egg, 2 tablespoons melted butter. Add meal to boiling water and boil five minutes, turn into bowl, add milk and remaining dry ingredients mixed and sifted. Then add egg well beaten and butter. Cook same as other griddle cakes.

DR. H. B. GOETZMAN

**Scotch Short Bread.** 1 lb. butter, 1 heaping cup of powdered sugar. Cream together with hands. Sift in 3 cups flour, 1 cup at a time, work well together. Put mixture on baking board and work in another cup flour. Cut in three round cakes. Bake in hot oven.

MRS. W. H. LEITER, Cameron.

**Cheese Dreams.** Cut bread thin, toast, butter it and put slices of cheese between two pieces. Salt and pepper. Dip in beaten eggs and fry in hot butter until brown. Serve while hot. A good breakfast dish.

MRS. A. W. McKINNON.

**Graham Bread.** 1 pint milk, 1 tablespoon butter. Scald together until butter is melted; turn into bread pan. When cooled to blood heat add  $\frac{1}{2}$  pint of yeast. Make a light batter using white flour. Beat thoroughly. Set in warm place to raise. When risen to twice its bulk knead down again, then add three tablespoons molasses, 2 level tablespoons salt and sift in graham flour to make a firm dough. Knead 20 minutes. Roll into loaves and let raise to twice its bulk. Bake fifty minutes.

MRS. W. T. HUFFMAN.

**Corn Bread (New Orleans).** 1½ pints Indian cornmeal, ½ pint flour, 1 tablespoon sugar, 1 teaspoon salt, 2 heaping teaspoons baking powder, 1 tablespoon butter or lard, 1¼ pints milk, 2 eggs, Sift together cornmeal, flour, sugar, salt and baking powder. Rub in shortening, add eggs beaten and milk. Mix into a moderately stiff batter; pour from bowl into shallow cake pan. Bake in hot oven for thirty minutes.

MRS. SUSIE ALLDREDGE.

**Good Raisin Bread.** The day before baking start your yeast. I usually save the water (without salt) from my potatoes at noon. When this is cooled just luke warm add ½ cake yeast foam and 3 level tablespoons of sugar. Set in warm place and it will be ready to use next morning. Take about 3 quarts of flour, sift thoroughly, add ½ cup lard, two cups milk, 2 tablespoons salt and ¼ cup of sugar. Mix with the yeast, prepared as above, to a good soft dough. Add about 2 cups of seedless raisins, washed and sifted over with a little flour. Knead well. Let raise in a warm place until light. Work down. Let raise a second time. Mold into loaves. When they are light bake in moderate oven over 45 minutes. This is fine.

MRS. GEORGE MORGAN.

**Nut Bread.** 4 cups whole wheat flour, 4 teaspoons baking powder, 1 teaspoon salt, ½ cup granulated sugar, 2 cups milk, 1 cup walnuts broken (not chopped). Sift together the dry ingredients, add milk slowly and then the nuts. Cook 35 minutes in a moderate oven.

MRS. PAULINE PACE.

MARY RUSSELL, Cameron.

**Peanut Butter Bread.** 2 cups flour, 2 rounded teaspoonfuls baking powder, 1 teaspoon salt, 1 cup peanut butter, 1 cup milk, ½ cup sugar, 2 eggs. Sift flour, baking powder and salt, add peanut butter and sugar and mix. Beat eggs and milk together, add to flour and mix well. Put in greased loaf pan and bake in moderate oven 30 to 35 minutes.

MRS. CLEVELAND.

**Biscuits.** 1 quart flour, 2 heaping teaspoons baking powder, 1 teaspoon salt, 2 tablespoons lard or two-thirds pint cream, milk to make soft dough. Sift flour, salt and baking powder together twice; add lard, mix well in the dry flour. Then add milk enough to make soft dough. Rub over top with melted butter. Bake in quick oven.

MRS. WINIFRED CALLAHAN.

**Buns.** 1 egg, 1 cup sugar, 1 cup raisins, 1 cup milk, 1½ cups butter or lard, ½ teaspoon salt, 1 cup good yeast, 1 teaspoon nutmeg or cinnamon, flour to make thick batter. Break egg in cup, fill with milk, add to other ingredients, butter melted. Let batter raise, then knead with flour until like bread dough. Let raise again then mold or cut with biscuit cutter. Let raise again, sprinkle top with sugar and cinnamon and then bake in moderate oven.

MRS. WALTER CHRISTENSEN.



**Coffee Rolls.** 2 cups flour, 2 tablespoons shortening, 2 tablespoons baking powder, little salt. Mix and sift flour, salt and baking powder. Add shortening and mix in thoroughly with a fork. Add milk until dough is stiff enough to roll, cut in strips and fry like doughnuts.

MRS. C. H. STEVENSON.

**Cinnamon Buns.** 1 pint milk scalded and cooled, 1 cake of Fleischmann's yeast dissolved in the milk,  $\frac{1}{4}$  pound melted fat, 2 tablespoons sugar, 2 eggs well beaten. Mix well together and add sufficient flour to make a soft dough. Knead lightly, adding cinnamon to taste. Put in warm place. When light roll into a sheet, spread with butter, dust with sugar and currants. Make into a long roll and cut. Stand in a well greased pan and let raise until very light. Bake in a moderate oven three-quarters of an hour.

MRS. WM. BENNETT, Sunnyside.

**Bread.**  $2\frac{1}{2}$  sieves of flour, 1 good teaspoon salt. Mix. Make hole in center of flour, take 1 pint good yeast,  $\frac{3}{4}$  quart of luke warm water with one tablespoon of lard melted into it. Make a thin batter with part of flour and let raise for two hours, then mix into a nice dough, using what flour is needed. Let raise again and make into loaves. Bake  $1\frac{1}{4}$  hours. This will make six medium sized loaves.

MRS. W. F. OLSON.

**Brown Bread.** 3 cups graham flour,  $1\frac{1}{2}$  cups white flour, 3 teaspoons baking powder, 1 teaspoon salt, 1 teaspoon soda dissolved in 2 tablespoons of boiling water, 1 cup molasses,  $1\frac{3}{4}$  cups milk. Mix as follows: Mix and sift dry ingredients except the soda, put molasses in bowl and add to it alternately milk and dry ingredients; add the soda dissolved in the boiling water last, then add one cupful each of nuts and dates chopped or raisins may be floured and added. Bake 45 minutes in moderate oven. Mold in two loaves.

MRS. THOMAS FOUTS.

**Cinnamon Rolls.** 1 cup milk, 2 cups sugar, 1 cup butter, 3 well beaten eggs, 3 teaspoons baking powder, flour enough to roll. Roll thin, then sprinkle thickly with cinnamon and roll like jelly cake. Cut slices from roll and place apart in baking pan. Sprinkle with sugar and bake.

MRS. W. H. LEITER, Cameron.

**Buns.**  $\frac{1}{2}$  cup sugar, 1 quart milk, two-thirds cup lard, 1 quart yeast, 1 teaspoon nutmeg, pinch of salt, flour enough to mix like bread dough. Let raise until light. Flour, some raisins (2 cups), and add to dough and knead well. Put on floured board and roll out same as for biscuit, cut, spread with lard, sprinkle with sugar and lay in pan two inches apart. Let raise again and bake 30 minutes.

MRS. S. M. BLISS.

**Parker House Rolls.** 2 quarts flour, 2 tablespoons sugar, 2 tablespoons lard, 1 cup good yeast,  $\frac{1}{2}$  pint milk. Put milk and lard on stove until the lard is melted, then pour into flour, add sugar, salt and yeast and mix to the softness of velvet. Let raise. When light, roll out about  $\frac{1}{2}$  inch thick, cut in rounds, spread with melted butter, fold circles in two and pinch together. Stand until very light and bake in rather quick oven.

MRS. LAUBER.

**Boston Brown Bread.** 2 eggs,  $\frac{1}{2}$  cup molasses, 1 cup sour milk, 1 tablespoon butter, 1 teaspoon soda, 1 pinch salt, 2 cups graham flour or enough to make good dough, 1 cup cornmeal. Put soda with sour milk, then put into molasses. Sift dry ingredients together, add beaten eggs and milk. Pour into greased mold having cover. Steam one hour. Remove from water, take off cover and bake about 30 minutes.

MRS. HENRY WADE

**Nut Loaf.** Mix and sift 2 cups flour, one-third cup sugar, 4 level teaspoons baking powder, 1 teaspoon salt. Sift these well and work in with fingers 1 tablespoon lard or butter, then 1 cup milk, 1 well beaten egg,  $\frac{1}{2}$  cup milk. Put in buttered pan, cover and let rise 20 minutes. Bake in moderate oven 40 to 45 minutes.

MRS. W. W. JONES.

**Cream Muffins.** 2 tablespoons each of butter and sugar, 2 teaspoons baking powder, 2 cups flour,  $\frac{1}{2}$  teaspoon salt, 2 eggs well beaten, 1 cup milk. Cream butter and sugar together and add the eggs. Sift baking powder, flour and salt together and add alternately with the milk to the butter mixture. Pour into well greased muffin pan and bake about 15 minutes.

MRS. JAMES WESTFIELD, Sunnyside.

MRS. C. E. PONS, Sunnyside.

**Penny Muffins.** Beat two eggs light, 2 lbs. lard, 2 cups warm water,  $\frac{1}{2}$  cup sugar, 1 level tablespoon salt, 1 yeast cake soaked. Mix as stiff as soft bread dough. If wanted for breakfast next morning set preceeding morning and let rise all day. At night take off dough size of good English walnut. Let raise in gem pans and bake twenty minutes in quick oven. Dough is better after second day. When dough raises to top of receptacle, if not wanted for use, punch down and replace in a cool place.

MRS. D. C. GIBSON, Helper.

**French Rusks.** 2 cups scalded milk,  $\frac{1}{4}$  cup butter,  $\frac{1}{4}$  cup of sugar, 1 teaspoon salt, 1 cake compressed yeast dissolved in  $\frac{1}{4}$  cup of luke warm water, 2 eggs beaten, flour enough to make stiff dough. Sift together flour, salt, and sugar. Rub in butter, add milk, beaten eggs and yeast. Mix with flour. Let raise. When well risen put on bread board and make into round balls the size of an egg. Put in pan close together, sprinkle with sugar. Let raise again and bake about 30 minutes.

MRS. JOHN CAUSER.



## CAKES, DOUGHNUTS, COOKIES, ETC.

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**Angel Food.** Whites of 9 eggs, 1 teacup of flour, 1 teacup of sugar, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon vanilla. Beat eggs to a very stiff froth, mix cream of tartar in sugar and never stop beating until you put it in oven. Warm the pans and don't grease. Bake 30 minutes.

MRS. McDONALD.

**Angel Food Cake.** Whites of 12 eggs,  $1\frac{1}{4}$  cups sugar, 1 heaping cup flour plus 1 tablespoonful, 1 teaspoon cream tartar level full. Whip eggs stiff. Sift sugar and cream of tartar together and whip them into eggs. Sift flour four times and fold in in small quantities.

MRS. W. H. PACE.

**Angel Food Cake.** 9 eggs (whites only), pinch of salt,  $1\frac{1}{4}$  cups sugar sifted five times, 1 cup flour sifted five times. Beat whites, fold in the sugar and then the flour.

MRS. FITZGERALD.  
MRS. McGOVNEY.

**Angel Food Cake.** 11 eggs, 1 cup flour,  $1\frac{1}{2}$  cups powdered sugar, 1 teaspoon vanilla, 1 teaspoon cream of tartar. Beat whites stiff, add sugar. Sift flour and sugar six times separately. Put cream of tartar in flour, then fold into the whites the flour, then the sugar and flavoring and bake in a medium or slow oven. Mix everything on a platter in a cool place. Bake in a pan with tube in center without greasing.

MRS. E. H. SANFORD.

**Angel Food Cake.** Whites of 10 eggs, 1 cup sugar, 1 cup flour, 1 level teaspoon cream of tartar, 1 teaspoon vanilla, pinch of salt. Beat the whites of eggs until they are very stiff. Add the sugar, stirring slowly. Sift the flour three times. Use one level cup flour, add cream of tartar and salt. Stir the flour into the eggs and slowly add vanilla. Bake 45 minutes in a moderate oven. Do not open oven for 15 minutes after putting in cake or it will fall.

MRS. CHARLES LARSEN.

**Angel Food Cake.** Sift 1 cup of flour,  $1\frac{1}{2}$  cups sugar and a scant teaspoon cream of tartar five times. Beat whites of 11 eggs, fold in the above ingredients with a wire egg whip. Bake in a slow oven 40 minutes. Flavor to taste.

MRS. G. O. HORNER.

**General Lee's Cake.** Beat yolks of 5 eggs to a cream, with 1 cup sugar during beating, add teaspoon lemon juice and 1 teaspoon grated lemon rind. Then beat 1 cup flour (sifted twice) into cake, then fold in egg whites, beaten to a dry froth. Bake in 3 or 4 thin layers in a moderate oven. **Frosting**—Beat whites of 2 eggs very light, then add 1 pound powdered sugar and beat until white and light. Flavor with grated rind and juice of 1 orange and  $\frac{1}{2}$  lemon.

MRS. L. H. DOYLE.

**Nougate Cake.**  $\frac{1}{4}$  cup fat,  $\frac{1}{4}$  cup butter, 1 cup sugar, 1 cup sour milk, 2 eggs,  $1\frac{1}{2}$  cups flour, 4 tablespoons cocoa,  $\frac{1}{4}$  teaspoon salt, two-thirds cup raisins,  $\frac{1}{2}$  cup nuts, 1 teaspoon soda. Cream shortening and sugar, add beaten egg yolks, add sour milk with soda mixed in well and flour and cocoa mixed, alternately. Last add nuts, raisins and egg whites beaten well, flavor with vanilla, bake in moderate oven 40 to 60 minutes. Bake in loaf.

IVA FAUSETT ALLRED.

**Gold Cake.**  $\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cups sugar, 8 egg yolks beaten light with 1 teaspoon cream of tartar, 1 scant cup milk,  $2\frac{3}{4}$  cups flour or more,  $\frac{1}{2}$  teaspoon orange or lemon juice,  $\frac{1}{2}$  teaspoon soda. Bake slowly.

MRS. BELLE JOHNSON.

**Apple Sauce Cake.** 1 tablespoon lard, 1 cup sugar, 2 cups flour, 1 cup sweetened apple sauce, 2 teaspoons soda mixed with the apple sauce, a pinch of salt, 1 cup of raisins, 2 teaspoons powdered cinnamon, 1 teaspoon powdered cloves and a little water if found necessary. This may be made into a loaf or dropped from a teaspoon for cookies.

MRS. W. J. ELWOOD, Kenilworth.

**Potato Cake.** 2 cups sugar, 1 cup shortening, two-thirds cup sweet milk 2 cups flour, 2 teaspoons baking powder,  $\frac{1}{2}$  teaspoon cinnamon, 1 teaspoon vanilla, two-thirds cup cocoa, 1 cup mashed potatoes, 1 cup walnut meats, 2 eggs. Cream sugar and shortening, add egg yolks, milk, cinnamon, vanilla, cocoa. mashed potatoes and nuts. Sift flour and add. Bake in moderate oven 45 minutes.

KISTY FAUSETT.

**Apple Cake.** 2 cups apple sauce, 1 cup walnuts, 1 cup raisins, 1 cup lard, 1 teaspoon each of cinnamon, cloves and allspice. Cream lard and sugar, add apples, raisins, nuts and spices and flour to make a stiff batter, and lastly add 2 teaspoons of soda dissolved in a little water.

MRS. ANNIE McINTIRE.

**Burnt Sugar Cake.** Syrup (to be made in time to cool before baking cake) ; burn 1 cup sugar until black, add 1 cup cold water. Cook until thick as syrup. **Cake**— $\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cups sugar, 1 cup milk,  $2\frac{1}{2}$  cups flour, 2 teaspoons baking powder, 3 teaspoons syrup, 1 teaspoon vanilla, 3 eggs, with 2 yolks left over from frosting. **Frosting**— $1\frac{1}{2}$  cups sugar and one cup water. Boil until it threads. Add pinch of cream of tartar and pour over well beaten whites of 2 eggs and 2 teaspoons syrup. Beat until cool.

MRS. J. M. SLAPP, Sunnyside.

**Eggless Devil's Food Cake.** 3 tablespoons lard, 2 teaspoons soda,  $1\frac{1}{2}$  cups sugar,  $3\frac{1}{2}$  cups flour, 2 cups sour milk, 4 teaspoons cocoa, 1 tablespoon vanilla. Cream the lard and sugar, add milk and soda, add flour and cocoa sifted together, add vanilla. Nuts and raisins may be added.

EFFIE ANDERSON.



**Burnt Leather Cake.** 1 cup brown sugar, or white, burnt and then add one-third cup boiling water, then add  $1\frac{1}{2}$  cups sugar and  $\frac{1}{2}$  cup butter, then add beaten yolks of 2 eggs. Add 1 cup luke warm water and 2 cups flour, 3 tablespoons burnt leather and beat five minutes. Then add  $\frac{1}{2}$  cup flour, 2 teaspoons cream of tartar, 1 teaspoon soda, beaten whites of 3 eggs and 1 teaspoon vanilla.

MRS. DICKINSON.

**Blackberry Cake.** Three-fourths cup of butter, 1 cup sugar, 3 eggs beaten separately, 3 tablespoons sour milk. Cream sugar and butter, add yolks of eggs and cinnamon, cloves and vanilla to taste. Then gradually add whites of eggs, 2 cups of sifted flour, 1 teaspoon soda dissolved in the milk, and lastly one cup of blackberries.

MRS. WADE.

**Cream Cake.** Three cups sifted flour, 3 level teaspoons baking powder,  $1\frac{1}{2}$  cups butter,  $1\frac{1}{4}$  cups granulated sugar, yolks of 3 eggs,  $\frac{3}{4}$  cup cold water, whites of 3 eggs, any kind of extract. Cream butter and sugar, then add well beaten egg yolks, then flour and baking powder sifted together, alternately with water then extract, beat long and hard and fold in lightly the well beaten whites.

MRS. C. N. RUSSELL.

**Cream Layer Cake.** Two cups of flour, 1 cup sugar,  $1\frac{1}{2}$  cups butter, 1 cup buttermilk, 1 level teaspoon soda, 1 level teaspoon baking powder, 3 eggs. Cream butter and sugar together, add eggs well beaten, add the soda to the buttermilk, sift flour and baking powder together two or three times and mix thoroughly. **Filling**—1 cup cream,  $\frac{1}{2}$  cup sugar and flavoring.

MISS MAGGIE PACE.

**Coffee Cake.** Cream together 2 cups sugar and 1 cup butter, add 1 teaspoon each of cinnamon, cloves, nutmeg and allspice and 2 tablespoons of cocoa; then add 2 cups strong coffee, 1 package raisins, 2 cups chopped walnuts, 3 eggs, 1 teaspoon soda and sifted flour to make a stiff batter.

MRS. WARREN PEACOCK.

**Cocoanut Cream Cookies.** 2 eggs, 1 cup sugar, 1 cup thick cream,  $\frac{1}{2}$  cup shredded cocoanut, 3 cups flour, 3 teaspoons baking powder, 1 teaspoon salt. Beat eggs until light, add sugar gradually, cocoanut, cream, flour, baking powder and salt. Roll  $\frac{1}{2}$  inch thick and cut in shapes. If sour cream is used add a little soda before adding to other ingredients.

MRS. J. A. FORSYTH.

**Mashed Potato Doughnuts.** 2 cups mashed potatoes (mix while hot), 2 cups sugar, 1 cup cold milk, 3 eggs, 3 teaspoons baking powder, 1 sieve flour or more, 1 teaspoon nutmeg. Mix to a stiff dough and roll out. Fry in hot grease until light brown. Sprinkle very good with sugar when done. These doughnuts do not soak up the hot lard.

MRS. CARL GUNDERSON.  
MRS. ROSY ANDERSON.

**Coffee Cake.** 1 cup sugar,  $\frac{1}{2}$  cup butter, 2 eggs,  $\frac{1}{2}$  cup chopped seeded raisins,  $\frac{1}{2}$  cup molasses, 1 teaspoon each of ground cloves, mace and cinnamon,  $\frac{1}{4}$  teaspoon soda,  $\frac{1}{2}$  cup strong cold coffee and 2 cups flour. Cream sugar and butter, add the well beaten eggs, raisins and spices. Dissolve the soda in the coffee and add to above mixture. Lastly, add the finely sifter flour and bake in a moderate oven.

MRS. MARY EVANS.

**Cold Water Cake.**  $\frac{1}{4}$  cup butter, 1 cup sugar,  $2\frac{1}{2}$  cups flour, 1 cup cold water, 3 eggs,  $\frac{1}{2}$  teaspoon salt,  $2\frac{1}{2}$  level teaspoons of baking powder. Stir butter and sugar to a cream, add yolks of eggs well beaten, add water and flour alternately, sift flour and baking powder well together, add lastly the whites of eggs well beaten and bake in layers.

MRS. LAVERN LLOYD.

**Chocolate Cake.** 1 cup sugar, two-thirds cup butter, two-thirds cup seeded raisins,  $\frac{1}{2}$  cup grated chocolate, 1 cup hot water, 2 cups flour, 1 teaspoon baking powder, 1 teaspoon soda, 1 teaspoon vanilla. Mix sugar and butter, add raisins, chocolate and water, boil three minutes and set aside to cool. Now beat in the flour sifted with the baking powder, the soda dissolved in a little warm water, and lastly the flavoring.

MRS. DUMAYNE.

**Checkerboard Cake.** Cream 1 cup sugar with butter the size of an egg, add 2 eggs and beat in well with an egg beater. Stir into this 1 cup sour milk. To 2 cups of sifted flour add 1 teaspoon soda and a pinch of salt. Sift again and add to the above mixture. Turn  $\frac{1}{2}$  of the batter into another bowl, add 2 tablespoons cocoa, 2 of hot water and 1 teaspoon vanilla. Bake in layers. Make one layer with dark center, then light and dark around edge, and two layers with light centers and light around the edge. Put together with whipped cream.

MRS. ARTHUR REDD.

**Cheap Chocolate Cake.** One-third cup chocolate, yolk of one egg,  $\frac{1}{2}$  cup milk, boil. While hot add butter the size of a walnut, then add 1 cup sugar,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  cups flour and  $1\frac{1}{2}$  teaspoons baking powder. **Filling**—1 cup sugar and a little water. Boil until it strings and pour slowly on beaten white of egg, beating constantly.

MRS. D. H. MORLEY.

**Boiled Fruit Cake.** 1 pound raisins, 2 cups sugar, pinch salt, 2 cups currants, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon cloves, 1 teaspoon ginger,  $\frac{1}{2}$  nutmeg, 2 cups water, 1 cup lard and butter. Boil 1 hour and cool. Add 3 eggs beaten light, 1 cup sour milk, 1 cup molasses, 2 tablespoons cocoa, 1 sieve flour. Add 2 level teaspoons soda and 1 teaspoon baking powder, then last add 2 cups nuts and citron and lemon peel. Bake 1 hour.

MRS. LILLY FRANDSEN.  
MRS. E. H. SANFORD.



**Devil's Food Cake.** Part 1— $\frac{1}{4}$  cake of Baker's chocolate,  $\frac{1}{2}$  cup milk, yolks of 2 eggs; cook until thick. Part 2— $\frac{1}{2}$  cup sweet milk, 4 tablespoons melted butter, 1 cup sugar, 1 small teaspoon soda, 1 teaspoon cream of tartar,  $1\frac{1}{2}$  cups flour. When first part cooks, add to second part. Bake in layers and put together with icing.

MRS. W. N. WETZEL, Sunnyside.

**Devil Cake.** 3 eggs, 2 cups sugar,  $\frac{1}{2}$  cup butter, 1 teaspoon soda,  $1\frac{1}{2}$  cups sour milk, 4 cups of sifted flour, 2 squares of chocolate. Cream the yolks of the eggs and the butter and sugar, add sour milk and soda, and the flour that has been well sifted. Melt the chocolate, add it to the rest. Beat the whites of eggs stiff and add to the cake, stirring slowly. **Icing**— $1\frac{1}{2}$  cups sugar, two-thirds cup milk, flavoring. Boil the sugar and milk until it strings. Beat until stiff and add flavoring.

MRS. CHARLES LARSEN.

**Devil's Food Cake.**  $\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cups sugar, 2 squares chocolate, 3 tablespoons cornstarch, 4 teaspoons baking powder,  $2\frac{1}{4}$  cups flour, 4 eggs, 1 cup milk, 1 teaspoon vanilla. Cream butter, add gradually half the sugar. Beat yolks of eggs until thick and lemon colored, add rest of sugar and combine mixtures. Now add milk and flour sifted with all dry ingredients, alternately.

MRS. VIDA B. THOMAS.

**Devil Food Cake.** 2 cups flour, 2 level teaspoons baking powder, 2 level teaspoons cinnamon,  $\frac{1}{2}$  nutmeg grated,  $1\frac{3}{4}$  cups granulated sugar, scant  $\frac{3}{4}$  cup butter, 2 eggs, 1 cup warm mashed potatoes, 2 squares Baker's chocolate grated,  $\frac{1}{2}$  cup sweet milk, cup nut meats. Cream butter and sugar. Add yolks well beaten then mashed potatoes, chocolate and nuts. Stir well. Add alternately milk and dry ingredients sifted. Fold in whites last. Bake in moderate oven.

MRS. ORSON LARSEN.  
MRS. CLEVELAND.

**Devil Food Cake.** 1 cup granulated sugar, 1 cup powdered sugar, 1 cup butter, 1 cup sour milk, 1 teaspoon soda dissolved in hot water, 5 eggs,  $\frac{1}{4}$  pound Baker's chocolate melted, flour to make rather thin batter.

MRS. CHARLES AVERILL.

**Caramel Icing.** 2 heaping cups brown sugar, 1 tablespoon butter, 1 cup sour cream. Boil until thick and add 1 teaspoon vanilla and beat until creamy. This icing is especially good for Devil's Food Cake.

CRYSTAL B. GUYMON.

**Apple Sauce Cake.** 1 cup warm apple sauce, stir into it 1 scant teaspoon soda, 1 cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup seeded raisins or nuts,  $1\frac{1}{2}$  cups flour (or perhaps a little more), 1 heaping teaspoon baking powder, 1 level teaspoon each of cinnamon, nutmeg and allspice. Mix all thoroughly and bake slowly.

MRS. FRED THOMAS.

**Dark Fruit Cake.** Seven-eighths cup butter,  $1\frac{3}{4}$  cups dark brown sugar, 6 eggs, 1 pound raisins seeded and chopped, 1 pound currants,  $\frac{1}{4}$  cup citron sliced,  $\frac{1}{2}$  cup sour milk,  $\frac{1}{2}$  nutmeg grated, 1 teaspoon each cinnamon, cloves and mace,  $4\frac{1}{2}$  cups flour, 1 cup chopped walnuts, 1 teaspoon soda,  $\frac{1}{2}$  cup molasses. Cream butter and add sugar gradually and cream well. Add yolks of eggs, molasses and milk. Sift soda and spices with flour, add flour and beaten whites alternately, then add fruit mixed with two tablespoons of flour. Line two loaf tins with well buttered paper. Bake in moderate oven two hours.

MRS. CLOWARD.

**Dough Cake.** 3 cups dough, 3 eggs,  $\frac{3}{4}$  cup lard, 1 cup walnuts, 1 cup sugar, 1 teaspoon cinnamon, 1 teaspoon nutmeg,  $\frac{1}{2}$  teaspoon cloves. Mix fifteen minutes. Put teaspoon soda in hot water, mix and bake.

MRS. A. W. BRCH.  
MRS. J. H. REDD.

**Economy Angel Food.** 1 cup sugar, 1 cup flour, 1 teaspoon baking powder, 1 cup boiling water, beaten whites of two eggs, flavoring. Sift sugar, flour and baking powder together four times, add boiling water, flavoring, and lastly the well beaten whites of eggs. Bake in angel food pan.

MRS. L. E. WHITMORE.

**Devil Cake.** **Dark Part**— $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup chocolate,  $\frac{1}{2}$  cup milk. Let boil, then add the well beaten yolks of two eggs. **Light part**— $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sweet milk, 1 egg,  $\frac{1}{2}$  teaspoon soda dissolved in a little milk, 2 cups flour. When dark part is cool mix together. **Icing**—1 cup brown sugar, 1 cup white sugar, two thirds cup water, 1 tablespoon vinegar. Let boil until it strings from spoon, then add the beaten whites of 2 eggs, and 1 package of marshmallow. Beat until cool.

MRS. ELSIE FORSYTH.

**Eggless Fruit Cake.** 1 cup sugar,  $\frac{1}{2}$  cup shortening, 1 cup raisins, spices, 1 cup boiling water and put on stove until it boils. Take off and cool and add 2 cups flour and 1 teaspoon soda.

MRS. MONEY, Helper.

**Fudge Cake.** 1 cup sugar,  $\frac{1}{2}$  cup butter, 2 eggs,  $\frac{1}{2}$  cup milk, 2 squares melted chocolate,  $1\frac{1}{2}$  cups flour into which is sifted  $2\frac{1}{2}$  teaspoons baking powder. Cream butter and sugar, add the beaten yolks, then milk and flour and baking powder. Beat well and add chocolate and stiff beaten whites. Bake in two layers or in shallow cake pan in moderate oven. When cool ice with the following: **Fudge Frosting**—2 cups sugar,  $\frac{1}{2}$  cup milk, 1 tablespoon butter, 1 teaspoon vanilla, 1 cup chopped nuts, 1 square chocolate. Put sugar, milk, butter and chocolate in a sauce pan and stir until it begins to boil. Boil 8 minutes without stirring. Remove from fire and beat to a creamy consistency. Add nuts and vanilla. Apply to cake.

MRS. G. E. JORGENSEN.



**Wedding Fruit Cake.** 1 cup butter, 1 cup sugar, 7 eggs,  $\frac{1}{2}$  cup molasses, 1 heaping teaspoon soda,  $\frac{1}{2}$  teaspoon cloves,  $\frac{1}{2}$  teaspoon allspice, 1 teaspoon cinamon, 1 package currants, 1 package raisins, 5c worth of lemon peel, 5c worth of citron, 1 cup milk, 1 quart flour, 15c worth almonds. Cream yolks of eggs, sugar and butter, add molasses and soda, milk, flour, fruit and spices. Beat all together, then lastly add beaten whites. Bake  $1\frac{1}{2}$  hours.

MRS. GLEN SIMMERMACHER.

**Fruit Cake.** 9 eggs,  $6\frac{1}{2}$  cups flour,  $2\frac{1}{2}$  cups sugar, 1 pound butter, 2 pounds raisins, 2 pounds currants,  $\frac{1}{2}$  pound citron, 1 pound whole figs, 2 cups nuts, 1 cup whisky, 1 cup cherries, 1 cup dates, 1 candied lemon peel, 1 candied orange peel, 1 teaspoon soda (dissolved in hot water), 1 cup molasses, 2 tablespoons cinnamon spice, cloves and nutmeg. Mix butter and sugar, add 1 egg until all 9 are added, then molasses, soda, pound fruit, cup whisky and flour. Alternate fruit, flour, whiskey. When well mixed, bake in well greased milk pans for two hours. This amount will bake two large cakes or four small ones. Small cakes are baked one hour.

MRS. R. W. CROCKETT.

**Taft Fruit Cake (White Fruit Cake).**  $1\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup butter,  $2\frac{1}{2}$  cups flour, whites of 7 eggs, 1 cup sour milk, 2 teaspoons baking powder, 2 teaspoons vanilla, 1 cup candied cherries (quartered), 1 cup candied pineapple (diced),  $\frac{1}{2}$  cup ground citron, 1 cup blanched almonds,  $\frac{1}{2}$  cup white raisins. Bake in moderate oven  $1\frac{1}{2}$  hours. Decorate icing with cherries and nuts.

MRS. R. W. CROCKETT.

**Fruit Cake.** 3 cups sugar,  $1\frac{1}{2}$  cups butter,  $\frac{1}{2}$  cup sour cream, 6 eggs, 2 teaspoons soda, 1 pound currants,  $1\frac{1}{2}$  pounds raisins,  $\frac{1}{4}$  pound citron, 1 nutmeg, teaspoon each of cloves, allspice and cinnamon. Use flour enough to make a rather stiff batter and add a little wine. Bake two hours in slow oven.

MRS. JOSEPH BARBOGLIO, Helper.

**Finlay Fruit Cake.** 3 eggs,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sour milk, 1 cup brown sugar, 2 cups sifted flour, 1 pound raisins,  $\frac{1}{2}$  pound currants, citron, 2 small teaspoons soda, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon allspice,  $\frac{1}{4}$  teaspoon cloves,  $\frac{1}{4}$  teaspoon nutmeg. Bake one hour. Make two small loaves.

MRS. DICKINSON.

**Raisin Filled Cookies.** 1 cup shortening, 2 eggs,  $\frac{1}{4}$  teaspoon soda,  $\frac{1}{2}$  teaspoon salt, 2 cups sugar, 2 level teaspoons baking powder, 1 cup milk, 1 teaspoon vanilla, flour enough to make stiff enough to roll. Cream shortening, add sugar and beaten eggs, milk, flour, baking powder and soda (dissolved in a little warm water). Roll thin, cut and bake. **Filling**—1 package raisins,  $1\frac{1}{2}$  cups sugar, two-thirds cup water. Put sugar on raisins, add water and cook for 5 minutes, stirring constantly. Figs may be used instead or with the raisins, put between cookies.

ANNA S. MATHIS.

**Southern Fruit Cake.** 1 cup each of butter, sugar and molasses,  $\frac{1}{2}$  cup buttermilk, 3 cups flour, 3 eggs beaten separately, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon each of cloves and allspice,  $\frac{1}{4}$  teaspoon nutmeg,  $\frac{1}{2}$  pint seeded raisins,  $\frac{1}{2}$  cup currants,  $\frac{1}{2}$  teaspoon soda. Mix in order named. Dissolve soda in one tablespoon hot water and add last. Bake in slow oven.

MRS. O. H. GUYMON.

**Date Cake.** 1 cup flour, 2 teaspoons baking powder,  $\frac{1}{4}$  teaspoon salt, 1 teaspoon vanilla, 1 cup sugar, 1 pound seeded dates, 1 pound walnuts, 4 eggs (beat separately—yolks very stiff and the whites very stiff). Bake one hour in slow oven.

MRS. REX MILLER.

**Fruit Cake.**  $\frac{1}{4}$  cup butter,  $\frac{1}{4}$  cup lard,  $1\frac{1}{2}$  cups sugar, 6 eggs, 1 cup milk,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  teaspoon soda, 1 pound currants, 1 pound raisins, 1 pound walnuts, 1 teaspoon each of cloves, cinnamon, nutmeg, allspice and mace,  $\frac{1}{2}$  cup lemon peel,  $\frac{1}{2}$  cup citron, 1 teaspoon vanilla, 1 teaspoon lemon extract. Cream lard, butter and sugar and add eggs well beaten. Dissolve soda in the milk and molasses and add spices and extract. Mix the raisins, currants and peel with 1 cup of flour and add to the above mixture. Lastly add 2 teaspoons baking powder in enough flour to make a thick dough.

CAROLINE ROBB.

**Devil's Food Cake.** Boil together until as thick as cream  $\frac{1}{2}$  cup grated chocolate,  $\frac{1}{2}$  cup brown sugar and a gill of sweet milk, set aside to cool. Cream  $\frac{1}{2}$  cup butter with 1 cup brown sugar, add 2 well beaten eggs, two-thirds cup sweet milk, 1 teaspoon vanilla, now beat in boiled mixture, add 2 cups flour and 1 teaspoon baking powder. Ice with simple icing.

MRS. L. M. RASMUSSEN.

**Favorite Cake.** 3 cups flour,  $2\frac{1}{2}$  level teaspoons baking powder,  $\frac{1}{2}$  level teaspoon salt,  $1\frac{1}{2}$  cups sugar,  $\frac{3}{4}$  cup butter,  $\frac{3}{4}$  cup cold water, 4 eggs, flavoring. Sift flour, baking powder and salt three times. Cream sugar and butter, break in one egg, add a little of the flour and water, beat well. Continue this process until you have used all the eggs. Add flavoring last.

MRS. C. N. RUSSELL.

**Fruit Cake.** 2 scant cups butter, 3 cups brown sugar, 6 eggs, whites and yolks beaten separately, 1 pound raisins, 1 pound currants, washed and dried,  $\frac{1}{2}$  pound citron and lemon peel, 1 cup sour milk, 1 pound walnuts. Stir butter and sugar to a cream, add 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon mace and 1 cup sour milk. Stir all well, then put in yolks of eggs and a wine glass of brandy. Stir all again thoroughly, then add 4 cups of flour with the beaten whites of eggs. Now dissolve a level teaspoon of soda and stir in thoroughly. Mix all the fruit, nuts and peel together with 3 or 4 tablespoons of flour, then add to the rest and mix well. Put in paper lined pan and bake in moderate oven two hours.

MRS. LUCY MILANO.



**Fruit Cake.** 1 pound butter, 3 cups sugar, 1 cup molasses, 6 eggs,  $\frac{3}{4}$  cup sour milk, 1 wine glass brandy or milk, 1 wine glass wine or milk, 1 teaspoon soda dissolved in hot water,  $\frac{1}{4}$  pound citron and lemon peel mixed and ground fine, 2 pkgs. currants, 2 pkgs. raisins, 2 pkgs. dates, 1 pound walnuts, 2 teaspoons baking powder in about two quarts flour. Allspice, cloves and cinnamon to make nice color. Try in oven and use more flour if necessary.

MRS. FITZGERALD.

**Sour Milk Gingerbread.**  $\frac{1}{4}$  cup lard,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup sour milk,  $1\frac{1}{4}$  teaspoons soda,  $1\frac{3}{4}$  cups flour, 1 teaspoon ginger, 1 teaspoon salt. Bring molasses to boiling point and pour over lard. Mix milk, soda, flour, salt, ginger and sugar and add to first mixture as soon as lard is melted. Turn into greased pan and bake in moderate oven 25 minutes.

MRS. JOHN SAX.

**Hermit Cake.** 2 cups brown sugar, 5 eggs,  $\frac{1}{2}$  pound butter, 25c worth of shelled nuts, 1 pound dates, 1 teaspoon soda dissolved in 1 tablespoon hot water. Flavor with vanilla. Add 2 big cups flour and stir 20 minutes without stopping.

MRS. JAMISON.

**Jam Cake.**  $\frac{1}{2}$  cup butter or cream, 1 cup sugar, 1 cup sour milk, 2 eggs, 1 cup jam, 2 cups flour, 1 teaspoon soda, any spices you like. Cream butter and sugar, and add eggs well beaten, then milk with flour and soda. Lastly, add jam mixed with a little flour. Bake either loaf or layer.

MRS. E. E. DEEM.

**Lady Baltimore Cake.**  $\frac{3}{4}$  cup butter, 2 cups sugar, 1 cup milk, 1 teaspoon flavoring,  $3\frac{1}{2}$  teaspoons baking powder,  $3\frac{1}{2}$  cups flour, whites of 6 eggs well beaten added last. Bake in Layers. **Filling—**3 cups sugar, 1 cup water, whites of 3 eggs, 1 cup chopped raisins, 1 cup chopped nut meats,  $\frac{1}{2}$  cup candied cherries, 2 tablespoons lemon juice. Cook to threading point the sugar and water and pour over beaten whites. Lastly add fruit.

MISS RUTH LOOFBOUROW.

**Marble Cake.** Whites of 4 eggs, 1 cup white sugar,  $\frac{1}{2}$  cup butter, 1 cup sweet milk, 2 teaspoons baking powder, 1 teaspoon vanilla or lemon. Use these ingredients for white part, and lastly add  $2\frac{1}{2}$  cups sifted flour. **Dark Part—**Yolks of 4 eggs, 1 cup brown sugar,  $\frac{1}{2}$  cup cooking molasses,  $\frac{1}{2}$  cup butter, 1 cup sour milk, 1 teaspoon ground cloves, 1 teaspoon cinnamon, 1 teaspoon mace, 1 nutmeg grated, 1 teaspoon soda, the soda to be dissolved in a little milk and added after part of flour is stirred in,  $1\frac{1}{2}$  cups sifted flour. Drop a spoonful of each in a well buttered cake dish, first the light part, then the dark, alternately. Try and drop it so that the cake shall be well streaked through and has the appearance of marble.

MRS. CHARLES LARSEN.  
MRS. ROSEALTHA POWELL.

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**Raised Doughnuts.** 1 cup sugar,  $\frac{1}{2}$  cup butter, 2 eggs, 1 pint warm milk, 1 cup yeast,  $\frac{1}{4}$  teaspoon soda and the same of salt and a dash of nutmeg. Cream butter and sugar, then add the eggs and other ingredients. Mix with flour like soft bread dough and let raise over night. In the morning turn out on flour board, roll  $\frac{1}{2}$  inch thick, cut into rings and let rise again until very light. Fry in hot lard and turn often. Sprinkle with sugar.

ADA PACE.

Tested by Lilly Frandsen

**Nut Cake Filling.** 1 pint milk in sauce pan or double boiler. Let boil and thicken with 2 tablespoons cornstarch, 3 eggs,  $\frac{3}{4}$  cup sugar and add 1 cup crushed nuts.

MRS. D. H. MORLEY.

**Nut Cake.** 1 cup sour cream, two thirds cup butter, 8 eggs, 2 cups sugar, 1 cup nuts chopped, 4 cups flour, 2 teaspoons baking powder,  $\frac{1}{2}$  teaspoon soda. Cream butter and sugar, beat eggs separately and mix thoroughly.

MRS. E. H. SANFORD.

**Mocha Cake.** 1 egg, two-thirds cup sugar, 2 inch squares of chocolate, 2 inch cubes butter,  $1\frac{1}{2}$  cups flour, two-thirds cup water or milk, 2 teaspoons baking powder. Cream or beat very well the butter, sugar and egg, add water and flour sifted with the baking powder. Beat all together and lastly add the melted chocolate. Bake in a moderate oven. **Mocha Icing**— $1\frac{1}{2}$  cups powdered sugar, 1 square chocolate melted, 3 teaspoons coffee (not too strong), 3 teaspoons melted butter, enough sweet milk to make it spread.

MRS. G. E. JORGENSEN.

**Nut Cake,** 2 cups sugar, 4 eggs, 1 cup nuts, two-thirds cup butter, 4 cups flour,  $1\frac{1}{2}$  cups milk, 2 teaspoons baking powder, pinch of salt, 1 tablespoon vanilla. Cream butter, sugar and eggs. Add the flour and milk, little by little, alternately. Add nuts and well beaten whites last.

EFFIE McINTIRE.

**Chocolate Nut Cake.** 2 tablespoons milk, 5 tablespoons melted chocolate, 3 eggs,  $1\frac{1}{2}$  cups sugar,  $1\frac{3}{4}$  cups flour, 2 teaspoons baking powder,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup water, 1 teaspoon vanilla. **Filling**—2 cups sugar, two thirds cup boiling water. Boil, do not stir. When it threads, pour over the beaten whites of 2 eggs and 1 cup chopped nuts.

MRS. A. W. BIRCH.

**Nut Jelly Tarts.** 2 eggs, two-thirds cup sugar, scant cup milk,  $\frac{1}{2}$  cup butter, 2 cups flour, pinch of salt, 2 teaspoons baking powder. Cream the butter and sugar together, add beaten eggs and then add the flour sifted with the baking powder alternately with the milk. Bake in gem pans. When cold, remove center with a spoon, fill with jelly, cover with whipped cream and sprinkle with chopped nuts. This makes a good dessert for picnics.

MRS. RICHARD LLOYD.

**Nut Loaf.** 1 cup sugar,  $\frac{1}{2}$  cup butter, 2 eggs, 1 cup milk,  $1\frac{1}{2}$  cups walnuts, 3 cups flour, 2 teaspoons baking powder, extract to taste. Cream butter and sugar and add well beaten eggs. Now gradually add milk, the flour with the baking powder has been sifted, nuts and extract. Cover with frosting when done.

MRS. WARREN PEACOCK.

**Orange Cake.**  $\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cups sugar, 1 large cup milk, 4 eggs well beaten, about 3 cups of flour, 2 teaspoons baking powder, 1 teaspoon vanilla. **Filling**—Grated rind and juice of 1 orange,  $\frac{1}{2}$  of a small can of grated pineapple, 1 teaspoon vanilla, thicken with powdered sugar so as to spread nicely.

MRS. THOMAS FOUTS.

**Orange Cake.** 1 cup sugar,  $\frac{1}{2}$  cup butter, 3 eggs, whites and yolks beaten separately,  $\frac{1}{2}$  cup sweet milk, 2 cups flour,  $1\frac{1}{2}$  teaspoons baking powder, flavor with lemon extract. Bake in jelly tins. **Orange Icing**—The grated rind and juice of one orange, add sugar until quite stiff.

MRS. BLANCHE JOHNSTU.

**Potato Cake.** 1 cup butter creamed with 2 cups sugar, 3 eggs,  $\frac{1}{2}$  cup milk,  $2\frac{1}{2}$  cups flour,  $1\frac{1}{2}$  teaspoons baking powder, 1 cup mashed potatoes, 1 cup raisins, 1 cup nuts,  $\frac{1}{2}$  cup grated chocolate, 1 teaspoon each of cloves, allspice, cinnamon and vanilla. Bake in slow oven about  $1\frac{1}{4}$  hours.

MRS. L. M. RASMUSSEN.

**One Egg Cake.** Boil  $1\frac{1}{2}$  cups raisins 20 minutes. When done have one cup liquid, and put raisins in collander and let drain perfectly dry.  $\frac{1}{2}$  cup butter, two-thirds cup sugar, 1 egg. Cream butter, sugar and egg together, add liquid from the raisins, also 1 teaspoon each of cinnamon, cloves and nutmeg. Flour the raisins and add together with sufficient flour to make a medium thick batter. Lastly, add 1 teaspoon soda dissolved in a little hot water.

MRS. E. STEVENSON, Sunnyside.

**Potato Cake.** 1 cup mashed potatoes,  $1\frac{1}{2}$  cups sugar, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon cloves, two-thirds cup butter and lard mixed.  $\frac{1}{2}$  cup milk,  $2\frac{1}{2}$  teaspoons baking powder, 2 cups flour, 3 eggs, 1 cup walnuts, chocolate to darken. Cream shortening and sugar, add yolks of eggs and other ingredients and add beaten whites last. Bake slowly.

MRS. J. J. LLOYD.

MRS. FRED THOMAS.

**Nut Cake.** Whites of 6 eggs beaten stiff, 1 cup chopped nuts, 2 teaspoons baking powder, 4 cups sifted flour,  $\frac{1}{2}$  cup butter, 1 tablespoon lard,  $1\frac{1}{2}$  cups sugar,  $1\frac{1}{2}$  cups milk. Beat eggs separately, add whites last and bake 40 minutes. **Filling For Nut Cake**— $1\frac{1}{2}$  cups sugar, 1 teaspoon flavoring, one-third cup water. Boil until it strings, add beaten whites of 2 eggs and 1 teaspoon butter.

MRS. JOSN LYNN, Sunnyside.



**English Pork Cake.** 1 cup fat pork chopped, 1 cup boiling water, 1 cup molasses, 1 cup sugar, 1 cup raisins,  $\frac{1}{2}$  cup currants, 1 level teaspoon soda, all kinds of spices, flour to make a stiff batter. Pour boiling water over pork, add other ingredients, flour and spices last, and bake.

MRS. J. C. MUELLER.

**Poor Man's Cake.** 2 cups sugar,  $\frac{1}{2}$  cup lard, 2 cups sour milk, 2 teaspoons soda, 1 teaspoon salt, 2 teaspoons cloves, 2 teaspoons cinnamon, 1 nutmeg grated, 1 lb. raisins, 4 cups flour. Cream sugar and lard, dissolve soda in sour milk, add other ingredients and bake.

MRS. W. W. JONES.

**Raisin Cake.**  $\frac{1}{2}$  pkg. raisins, 3 cups water,  $1\frac{1}{2}$  cups sugar. Boil ten minutes, then take from fire and cool. Then add 1 cup lard and butter mixed, 1 teaspoon soda dissolved in water, 2 eggs,  $\frac{3}{4}$  sieve of flour, and spices.

MRS. KATE WILLIAMS.

**Spice Cake.** 2 cups sugar, 1 cup molasses, 1 cup butter, 4 cups flour, 6 eggs, 1 cup sour milk, 1 lb. raisins, 1 tablespoon cinnamon, allspice and ginger, 1 teaspoon nutmeg, 1 teaspoon soda.

MRS. GEORGE ROBB.

**Spice Cake.** 3 eggs,  $1\frac{1}{2}$  cups buttermilk, 1 teaspoon allspice, 1 teaspoon cinnamon, 2 cups sugar, 1 cup butter or lard, flour enough to make a good sponge, teaspoon soda. Bake one hour.

MRS. TOM CULP.

**Starch Cake.** 4 tablespoons sugar, 3 tablespoons flour, 3 tablespoons cornstarch, 5 eggs,  $\frac{1}{2}$  teaspoon vanilla, 1 teaspoon baking powder. Separate eggs and beat to a froth. Add dry ingredients to yolks and beat very well. Beat in whites and bake slowly.

MRS. E. I. ROBINSON.

**Soft Spice Cake.**  $\frac{1}{4}$  cup shortening,  $\frac{1}{2}$  cup brown sugar,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  teaspoon each of cinnamon, ginger, allspice and nutmeg, 1 teaspoon baking soda,  $\frac{1}{4}$  teaspoon salt, one-third cup hot water,  $1\frac{1}{2}$  cups flour. Cream the shortening, sugar and molasses, add spices, salt and soda (dissolve in hot water), sift in the flour, mix ingredients well and put in greased muffin tins. Bake in moderate oven 20 minutes.

MRS. WILLIAM EMINHOLTZ, Sunnyside.

**Spice Cake.** 2 cups sugar, 1 cup butter, 3 cups flour, 3 eggs, 2 cups buttermilk, 2 level teaspoons soda, 1 teaspoon baking powder, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon each of cloves and nutmeg, pinch of allspice, 1 square grated chocolate. Cream the butter and sugar together, add eggs. Dissolve soda in buttermilk. Mix and sift dry ingredients, add to butter mixture alternately with the milk. Bake in either a loaf or layers. For filling spread first with jelly. Cover the whole with chocolate icing.

MRS. ALBERT BRYNER.

**Sponge Cake.** 2 cups sugar, 7 eggs, 1 teaspoon baking powder, 1 cup flour, pinch of salt, 1 teaspoon lemon extract. Whip sugar and eggs together until thick and white. Add flour sifted with baking powder and salt. Add flavoring and mix together quickly. Bake in tin lined with brown paper in quick oven about 35 minutes.

MRS. J. H. REDD.

**Sponge Cake.** 4 eggs, 2 tablespoons hot water, 1 cup sugar, one-third cup cold water, 1 scant cup flour, 1 teaspoon baking powder, one-third cup cornstarch, 1 teaspoon flavoring. Add to the beaten yolks the hot water and sugar and beat until creamy. Then add the cold water, the dry ingredients sifted together, and the flavoring. Lastly add the well beaten whites and bake in a steady slow oven.

MRS. J. O. FAUSETT.  
MRS. FITZGERALD.

**Sponge Cake.** 5 eggs, 6 tablespoons water, 1 cup sugar, 1 teaspoon vanilla, 1 cup flour, 1 teaspoon baking powder. Beat yolks of eggs well. Add water and sugar and beat. Sift together flour and baking powder, and beat in gradually with egg beater. Lastly cut in the well beaten whites with a knife and pour in baking pan. Bake  $\frac{1}{2}$  hour. Ice with caramel icing.

MRS. ADLEY.

**Velvet Sponge Cake.** 2 cups sugar, 6 eggs,  $2\frac{1}{2}$  cups flour, 1 cup boiling water, 1 tablespoon baking powder. Beat yolks, add sugar and cream. Beat 15 minutes and add boiling water, flour, beaten whites and baking powder. Bake about 45 minutes.

MRS. J. C. MUELLER.

**Sunshine Cake.** Whites of 7 eggs, yolks of five eggs,  $1\frac{1}{4}$  cups sugar, 1 cup flour,  $\frac{1}{2}$  teaspoon baking powder, one-third teaspoon salt, 1 teaspoon lemon extract. Add salt to whites of eggs and whip to a good foam. Beat yolks to a stiff froth, add baking powder and whip until very stiff. Add sugar to whites and then beat in yolks and flavor. Add flour and fold in. Put in moderately heated oven at once. Bake from 20 to 40 minutes.

MRS. DUMAYNE.

**White Cake.** Whites of 5 eggs,  $1\frac{3}{4}$  cups sugar, 1 scant cup butter, 3 cups flour, 1 cup sweet milk, 2 level teaspoons baking powder mixed with the flour. Cream butter, add sugar. Gradually add milk and flour, beat well. Fold in beaten whites of eggs and flavor to taste. This can be used for layer or loaf cake.

MABEL STOWELL.

**Pork Cake.** 1 pound salted fat pork, 2 cups sugar, 2 cups molasses, 3 eggs, 1 pint hot coffee, 1 pound walnuts, 1 box raisins, 1 box currants, all kinds of spices, 1 tablespoon baking soda. Gring up meat, mix sugar and eggs, add hot coffee, meat and other ingredients.

MRS. JOHN C. FORRESTER.  
MRS. MAULSBY, Cameron.



**Good Cookies.** 1 heaping cup lard, 2 cups sugar, 3 eggs, 1 teaspoon soda, 1 cup sour milk, 1 teaspoon grated nutmeg, pinch of salt, enough flour to make a soft dough. Sprinkle with sugar when done.

MRS. GLEN SIMMERMACHER.

**Jelly Roll.** 3 eggs, 3 tablespoons sugar, 3 tablespoons flour, 1 teaspoon baking powder, pinch of salt, 2 tablespoons water. Bake in hot oven 5 minutes. Spread with jelly and roll.

MRS. ELSIE FORSYTH.

**Never Fail White Cake.** 2 cups sugar, 1 scant cup butter, 1 cup milk, 3 cups flour, 2 level teaspoons baking powder, a little vanilla, whites of 8 eggs. Cream butter and sugar, add milk and flour sifted with baking powder gradually, then add flavoring and beaten whites. Bake in loaf in moderate oven.

MRS. FITZGERALD.

**Two Egg Cake.** 2 eggs well beaten, 1 cup sugar,  $2\frac{1}{2}$  teaspoons baking powder sifted with flour, 2 tablespoons butter or lard, 1 cup milk, flour to make medium batter or about two cups. Cream butter and sugar, add eggs and other ingredients and flavor to suit taste. Bake in a quick oven.

MRS. JAMES FERGUSON.

**Jelly Roll.** 4 eggs, 1 cup sugar, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon extract (any kind), 6 tablespoons milk. Beat eggs and sugar 15 minutes, remove beater and sift in flour and baking powder, add extract and milk and pour into buttered, long, shallow cake tin. Bake in hot oven 15 minutes, then turn out on to a sugared paper. Spread over the top with jelly and roll up at once. It must be rolled when warm or it will crack.

MRS. EMILY F. OLSON.  
Mrs. S. D. WILSTEAD.

**Jelly Roll.** 4 eggs, 1 cup sugar. Beat well together. Add enough flour to form batter. Sift 1 teaspoon baking powder with the flour. Flavor. Bake and turn out on cloth and spread with jelly and roll.

MRS. JOHN LYNN, Sunnyside.

**One Egg Cake.**  $\frac{1}{4}$  cup butter, 1 cup sugar,  $\frac{1}{2}$  cup milk, 1 and two-thirds cups flour, 1 rounding teaspoon baking powder, 1 egg well beaten. Cream butter, add gradually the sugar then the egg. Sift together thoroughly flour and baking powder and add alternately with milk to first mixture. Bake in flat pan 30 minutes.

MRS. CORA LUELLA DENIS.

**Gold Cake.** 3 tablespoons shortening,  $\frac{3}{4}$  cup sugar,  $1\frac{1}{2}$  cups flour, yolks of two eggs,  $\frac{1}{2}$  cup milk, 3 teaspoons baking powder, 1 teaspoon flavoring. Cream butter and sugar gradually, and yolks of eggs which have been beaten until thick, add flavoring. Sift flour and baking powder and add alternately with milk to first mixture. Bake in loaf in moderate oven from 30 to 40 minutes.

MRS. LEE McDONALD, Sunnyside.

**Filling For Cake.** 2 teaspoons flour, 1 teaspoon butter, 1 teaspoon chocolate, melted. Boil 1 cup sugar and add enough milk to cover, add this to chocolate and then add to mixture No. 1.

MRS. JAMES WESTFIELD, Sunnyside.

**Cream Puffs.** 1 cup cold water,  $\frac{1}{2}$  cup butter. Let come to a boil, then stir in 1 cup dry flour and beat until the mixture cleaves from pan. Take from stove and when cold stir in 3 eggs without beating. Stir until smooth. Last of all add a pinch of soda the size of a pea dissolved in a teaspoon of milk. Beat well and drop on buttered tins a spoonful in a place with plenty of space between, then bake 20 minutes.

MRS. JAMISON,  
MRS. RICHARD LLOYD.

**Coffee Cookies.** 1 cup each of sugar, shortening (butter and lard mixed), cold strong coffee, and molasses, 1 teaspoon each of cream of tartar, cloves and cinnamon, 2 teaspoons soda,  $\frac{1}{2}$  teaspoon salt, all sifted with a cup of flour, add to above mixture with enough more flour to roll. Bake in hot oven. These are fine.

MRS. SAM LEWIS.

**Filled Cookies.** 1 cup sugar,  $\frac{1}{2}$  cup shortening, 1 egg,  $\frac{1}{2}$  cup milk,  $2\frac{1}{2}$  cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla or lemon. Roll thin, put cookies in pan, then put teaspoon of the following filling on each. Place another cookie carefully on top. **Filling For Cookies**—1 cup chopped raisins,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup water, 1 teaspoon flour. Cook until thick.

MRS. WALTER CHRISTENSEN.

**Lace Cookies.**  $2\frac{1}{2}$  cups (heaping) rolled oats, 2 eggs, 2 tablespoons butter, 1 cup sugar, 1 teaspoon baking powder. Make balls about the size of a walnut, with hands wet. Space two inches apart in the pan and bake.

MRS. C. H STEVENSON.

**Doughnuts.** 1 cup sugar, 3 tablespoons butter, 2 eggs, 1 cup sweet milk, 1 level teaspoon nutmeg, 2 level teaspoons baking powder. Cream sugar and butter, add eggs well beaten, then milk, nutmeg and baking powder sifted with enough flour to handle well. Fry in grease not too hot.

MRS. BEN BEAN.

**Fruit Cookies.** Yolks of 2 eggs, 2 cups sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup lard,  $\frac{1}{2}$  cup molasses, 2 teaspoons soda in cup hot water, 1 cup raisins, 1 cup nuts, 1 teaspoon each of ginger, cloves and cinnamon.

MRS. A. C. BIDDLE.

**Lemon Cookies.** 4 cups flour, 2 cups sugar, 1 cup butter, 4 eggs, 2 teaspoons baking powder, flavoring to taste. Sift flour, sugar and baking powder together, mix butter with flour and sugar like pie crust, add well beaten eggs.

MRS. J. A. NELSON, Castle Gate.



**Very Nice Cookies.**  $1\frac{1}{4}$  cups granulated sugar,  $\frac{1}{4}$  cup butter or lard (if lard is used add small pinch of salt), 2 eggs, 3 cups flour, 2 level teaspoons baking powder, two thirds cup milk, 3 teaspoons cocoa, vanilla flavoring. Cream sugar and butter, add well beaten eggs and flavoring. Sift flour and baking powder together, and add a little at a time alternately with milk. Now add cocoa which should be dissolved in a little warm water, also flour to make a soft dough. Roll thin and bake in a quick oven. A good icing makes these more delicious. Use powdered sugar dissolved in enough milk to spread easily. Flavor and ice cookies.

MRS. GEORGE MORGAN.

**Frosted Creams.** 1 cup sugar, 1 cup molasses, 1 cup lard, 1 cup sour milk, 3 teaspoons soda, 1 teaspoon ginger, 1 teaspoon cinnamon, yolks of 3 eggs. Flour to make stiff enough to spread with knife. Use whites of eggs with  $1\frac{1}{2}$  cups sugar for boiled frosting.

MRS. J. B. MIDDLETON.

**Oatmeal Cookies.** 1 cup lard and butter mixed,  $1\frac{1}{2}$  cups granulated sugar,  $\frac{3}{4}$  cup thick sour milk, 1 cup raisins chopped, 2 cups rolled oats, 2 cups flour, 3 eggs, 1 rounding teaspoon soda,  $\frac{1}{2}$  teaspoon salt, 1 heaping teaspoon cinnamon. Drop from spoon.

MRS. J. J. WEIGMANN.

MRS. F. L. BUCKIO.

**Oatmeal Cakes.** 2 cups sugar, 2 cups lard creamed, 1 lb. raisins, 4 eggs, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 glass milk, 1 teaspoon soda, pinch of salt, 4 cups flour, 4 cups dry oatmeal. Cream sugar and lard, mix soda with flour. Drop in pan with a spoon and bake 20 minutes. Walnuts added make them very nice.

MRS. B. R. McDONALD.

**Doughnuts.** 1 cup sugar, 3 tablespoons butter, 2 eggs, 1 cup sweet milk, 1 level teaspoon nutmeg, 2 level teaspoons baking powder. Cream sugar and butter, add eggs well beaten, then milk, nutmeg and baking powder sifted with enough flour to handle well. Fry in grease not too hot at first.

MRS. E. R. DEEM.

**Doughnuts.** 1 cup sugar, 3 eggs,  $\frac{1}{2}$  cup sour cream and  $1\frac{1}{2}$  cups buttermilk mixed, 1 level teaspoon soda, lemon extract or nutmeg for flavoring. Use enough flour to make a soft dough that can be handled. Cut and fry in hot lard.

MRS. CHARLES FAUSETT.

**Oatmeal Cookies.** 2 cups oatmeal, 1 cup sugar, 1 cup boiling lard, 3 eggs, 1 level teaspoon soda in  $\frac{1}{2}$  cup water, 1 level teaspoon each of cinnamon, nutmeg and allspice,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{2}$  box chopped raisins. Mix sugar and oatmeal, pour over the boiling lard and mix. Then add the well beaten eggs, water and soda and other ingredients, and add sufficient flour to make batter as for fruit cake. Drop in dipper and bake in a quick oven.

OLIVE MILLBURN.

**Fruit Cookies.** 1 cup chopped English walnuts, 1 cup raisins, 4 eggs,  $1\frac{1}{2}$  cups sugar, 1 cup butter, 3 cups flour, 1 teaspoon soda. Drop by spoonfulls on buttered tins. Do not roll and cut.

MISS DOROTHEA SAUER, Helper.

**Cookies.** 1 sieve flour, 1 cup lard, 2 cups sugar, 2 cups butter-milk, 2 teaspoons soda, 1 teaspoon salt (both level), 2 eggs, 1 teaspoon lemon and vanilla. Mix to a light dough, roll thin and sprinkle with sugar. Bake in moderate oven.  $\frac{1}{2}$  pound of raisins may be added if desired.

MRS. ADELIA RICHENS.

**Cocoanut Cookies.** 1 cup of sour cream,  $\frac{1}{2}$  teaspoon soda dissolved in cream, 1 cup sugar, 3 eggs, 1 teaspoon lemon extract, 1 teaspoon baking powder, flour to make a soft dough. Save 1 egg white to dip cookies in. Dilute this egg white with cold water. After cutting cookies dip in egg white then in sugar and then in cocoanut. Bake in slow oven.

CRYSTAL B. GUYMON.

**Delicious Cream Cookies.** 1 cup crisco, 2 cups brown sugar, two-thirds cup cream,  $4\frac{1}{2}$  cups flour, 1 cup nut meats,  $\frac{1}{2}$  cup raisins, 4 eggs, 4 teaspoons baking powder, 1 teaspoon salt, 1 teaspoon vanilla, 1 teaspoon lemon. Cream together sugar and well beaten eggs, add cream, nuts and raisins. Add to the flour, salt, baking powder and sift well. Drop from spoon into well oiled tins.

MRS. J. B. JEWKES.

**Ginger Snaps.** 1 cup sugar, 1 cup butter or lard, 1 cup honey or molasses, 1 tablespoon vinegar, 1 tablespoon ginger, 1 egg, 1 tablespoon soda dissolved in one-third cup boiling water. Heat sugar, honey, lard and vinegar in pan to boiling point. Take off and add the other ingredients, put in egg when you put in flour. They cook so quick you have to watch real close.

MRS. COLEMAN ALLRED, Provo.

**Mamma Ginger Snaps.**  $\frac{1}{2}$  cup butter and milk, 1 pint molasses, 1 cup lard, 1 egg, 2 quarts flour, 1 tablespoon ginger, 1 teaspoon salt, 2 teaspoons soda, and a pinch of cayenne pepper.

MRS. ARTHUR REDD.

**Fruit Cake.** 3 eggs,  $1\frac{1}{2}$  cups sugar, 2 cups cream or 1 cup butter, 1 package raisins, 1 teaspoon nutmeg, 1 teaspoon allspice, 2 teaspoons cinnamon, 2 tablespoons cocoa, 2 teaspoons baking powder,  $\frac{1}{2}$  teaspoon soda, flour to make stiff batter.

MRS. GEORGE FRANDSEN.

**Vanilla Wafers.** 1 cup sugar, 1 egg,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{2}$  cup butter, 4 tablespoons milk, 3 cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla. Cream butter and sugar, add beaten eggs, mix vanilla alternately with dry ingredients which have been sifted together. Roll very thin and bake. **Filling**—Melt 1 box marshmallows in double boiler and put between wafers while warm.

IVA FAUSETT ALLRED.



**White Icing.** Boil 2 cups sugar and two-thirds cup milk about 7 minutes. When nearly cold beat until white, add vanilla. Nuts, dates and raisins may be added.

MRS. FITZGERALD.

**Marshmallow Frosting.** 3 egg whites, 1 tablespoon cream of tartar, 1 pound confectioners sugar, 1 tablespoon marshmallow cream, 1 teaspoon vanilla. Put egg whites in large platter, add cream of tartar, beat very light, adding spoonful at a time, confectioners sugar (sifted). Add marshmallow cream and vanilla and beat until stiff enough to hold its shape.

MRS. DRUCILLA J. POWELL.

**Boiled Frosting.** 2 cups sugar,  $\frac{1}{2}$  cup water,  $\frac{1}{4}$  teaspoon cream of tartar, whites of 2 eggs. Mix sugar and cream of tartar in a sauce pan, add water, stir until mixture begins to boil. When syrup drops from a wooden spoon thick like honey, remove from stove and add 8 tablespoons of syrup to stiffly beaten whites, beating constantly. Return remaining syrup to stove and continue cooking until syrup spins a thread at least 5 inches long, pour syrup in a thin stream into the first mixture and beat until cool.

MRS. L. H. DOYLE.

**Cinnamon Rolls.** 1 quart flour,  $\frac{1}{4}$  cup shortening, 1 cup sugar, 1 cup yeast, 1 egg. Let rise over night then roll dough about 1 inch thick, sprinkle well with cinnamon, roll up and cut in thin slices about 1 inch thick. Put plenty of grease in dripping pan. Bake to nice brown.

MRS. J. A. FORSYTH.

**Raisin Date Sandwiches.** Mix finely chopped raisins and dates, using 2 parts raisins to 1 part dates. Moisten with lemon juice and spread between buttered slices of bread.

MRS. J. A. FORSYTH.

**Simple Cake (easy to make).**  $1\frac{1}{2}$  cups sugar,  $2\frac{1}{2}$  cups flour, pinch of salt, 2 teaspoons baking powder, 3 eggs,  $1\frac{1}{2}$  cups milk, 2 tablespoons melted butter, flavoring. Sift dry ingredients two or three times, then add eggs and 1 cup of milk. Mix well, then add the other  $\frac{1}{2}$  cup milk and beat well. Now stir in butter and flavoring. Bake in layers.

MRS. LEONE.

**Peanut Wafers.** 1 tablespoon butter, 2 tablespoons sugar, 2 tablespoons milk, 1 egg,  $\frac{1}{2}$  cup flour,  $\frac{1}{2}$  teaspoon baking powder,  $\frac{1}{2}$  cup peanuts rolled. Drop in dripping pan with room to spread.

MRS. D. H. MORLEY.

**Doughnuts.** 2 eggs, 1 cup warm mashed potatoes, 2 tablespoons lard or crisco, 1 cup sugar, 1 cup milk, 2 teaspoons baking powder,  $\frac{1}{2}$  teaspoon salt, flavor with nutmeg. Add enough flour to make soft dough. Cut and fry in hot fat.

MRS. SAM LEWIS.

MRS. L. R. FULLMER.

**Brown Stone Front.** Grate one-third cake of Baker's chocolate, pour over it  $\frac{1}{2}$  cup boiling water, add 1 small teaspoon soda, let stand while making rest of cake. Cream together  $\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cups sugar, add 3 well beaten eggs,  $\frac{1}{2}$  cup sour milk, 2 cups flour, 1 small teaspoon baking powder. Lastly, add the chocolate mixture. It requires a little more of some kinds of flour than others. Bake in three layers. **Filling**—Boil 2 cups brown sugar,  $\frac{1}{2}$  cup cream or milk (if milk is used add butter the size of a walnut), 1 teaspoon vanilla. Boil till it thickens and forms soft ball when dropped in cold water. Remove from fire and beat until thick enough to spread on cake.

MRS. TOM CULP.

**Apple Sauce cake.** 1 cup butter,  $2\frac{1}{2}$  cups apple sauce. If the sauce is hot add butter to sauce. 2 cups sugar, 4 cups flour, 2 teaspoons soda, 1 lb. raisins, 1 cup chopped nuts, 1 teaspoon each of allspice, cloves and cinnamon.

MRS. JAMES WESTFIELD, Sunnyside.

**Mock Angel Food Cake.**  $1\frac{1}{4}$  cups pastry flour, 1 cup powdered sugar, 1 cup scalded milk, 2 rounding teaspoons baking powder, whites of 3 eggs, salt, no flavoring. Sift flour, baking powder, salt and sugar five times. After milk has cooled, add to mixture, then add eggs. Do not grease pan. Bake about 25 or 30 minutes.

MRS. H. W. COOPER.

**Fruit Cake.** 1 cup butter, 1 cup sugar (white), 1 cup brown sugar, 1 cup milk, 4 cups flour sifted,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup ground chocolate,  $\frac{1}{2}$  cup boiling water, 1 teaspoon cream tartar, 1 teaspoon soda, 1 teaspoon each allspice, cinnamon, nutmeg, cloves, 2 cups chopped raisins, 1 cup citron, 1 cup walnuts. Cream butter and sugar together, add molasses and yolks of eggs, and milk. Mix spices, cream tartar and soda in flour. Dissolve chocolate in hot water and add to mixture. Then add raisins, citron and nuts with one spoon of flour, and lastly the whites of eggs well beaten. Bake 3 hours. **Filling of Cake**—2 cups brown sugar,  $\frac{1}{2}$  cup milk, butter the size of a walnut. Flavor with vanilla, boil until creamy and beat until cold.

MRS. VIOLET M'ILHANEY.  
MRS. ROBERT HOWARD.

**Rock Cake.** 1 cup butter,  $1\frac{1}{2}$  cups sugar, 3 eggs,  $3\frac{1}{2}$  cups or more flour,  $1\frac{1}{2}$  cups raisins, 1 lb. walnuts, 1 teaspoon soda dissolved in  $\frac{1}{2}$  cup warm water, 1 teaspoon baking powder, pinch of salt.

1 TEASPOON EACH OF CINNAMON AND NUTMEG.  
2 TABLESPOON MOLASSES.

MRS. CLYDE VAUGHT.

**Ginger Cake.**  $\frac{1}{2}$  cup butter, 1 cup sugar, 2 eggs, 1 cup molasses, 1 cup raisins, 1 cup sour milk, 1 teaspoon each of salt, ginger, cinnamon and soda, 3 cups flour. Cream butter and sugar, add molasses and eggs beaten, then add salt, sour milk, sifted flour, ginger, soda and cinnamon, and bake in moderate oven.

FLORENCE SUMNER.



**Fruit Cake.** 1 package raisins, 1 package currants, 1 cup butter, 2 cups sugar, 1 cup chopped nuts, 2 cups buttermilk, 2 teaspoons cinnamon,  $\frac{1}{4}$  teaspoon cloves and nutmeg, 2 tablespoons cocoa, 2 teaspoons soda, 4 eggs, 1 sieve flour or enough to make mixing spoon stand up. Bake  $1\frac{1}{2}$  hours in three-inch loaf.

MRS. ADELIA RICHENS.

**Orange Cake.** 2 egg yolks, 4 tablespoons orange juice, grated rind of 1 orange,  $\frac{1}{2}$  tablespoon lemon juice,  $\frac{3}{4}$  cup sugar, 2 egg whites, 1 cup flour, 2 teaspoons baking powder,  $\frac{1}{4}$  teaspoon salt. Beat first 4 ingredients together until thick, add sugar gradually beating with egg beater. Fold in egg whites beaten until stiff. Then fold in lightly the flour, baking powder and salt which have been sifted together 4 times. Put in greased deep round pans and bake 30 minutes in moderate oven. Split and put cream filling between layers and cover top with orange frosting. **Orange Cream Filling**—2 tablespoons butter, 4 tablespoons corn starch, grated rind of 1 orange, 1 cup orange juice, 1 cup sugar,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  tablespoon lemon juice,  $\frac{1}{2}$  cup cream (whipped). Melt butter, add cornstarch, orange rind, juice and sugar. Bring to boiling point stirring constantly. Cook 15 minutes over boiling water. Add salt and lemon juice, fold in whipped cream. **Orange Frosting**—1 cup sugar, one-third cup water, 1 egg white, 1 egg yolk,  $\frac{1}{2}$  teaspoon orange juice, orange rind. Boil sugar and water without stirring until syrup spins a thread when dropped from spoon. Pour slowly into egg whites which have been beaten until stiff. Beat constantly with egg beater until mixture holds its shape, then fold in gradually egg yolk, orange rind and juice and spread on cake.

MRS. L. H. DOYLE.

**Apple Sauce Cake.** 1 cup sugar, scant half cup butter, 1 cup stiff apple sauce, 2 cups flour,  $\frac{1}{2}$  teaspoon soda, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon cloves, raisins and nuts to taste.

MRS. ANNA WARD.

**White Cake.** 1 cup sugar,  $\frac{1}{2}$  butter,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup cornstarch, 1 cup flour, whites of 6 eggs, 2 level teaspoons baking powder, a little vanilla. Bake in layers or loaf and ice.

MRS. FITZGERALD.

**Cookies.** 1 cup sugar, 1 cup lard, 2 eggs,  $\frac{1}{2}$  cup milk, 2 heaping teaspoons baking powder. Flavor to taste. Add flour enough to roll.

MRS. D. H. MORLEY.

**Waffles.** 1 pint flour, 3 teaspoons baking powder, 2 eggs,  $\frac{1}{2}$  teaspoon salt,  $1\frac{1}{2}$  cups milk, 2 tablespoons butter or lard.

BLINDA LANGFORD.

**Kozy Doughnuts.** 3 eggs,  $\frac{1}{2}$  cup water,  $\frac{1}{2}$  cup milk, 1 pint sugar, 1 tablespoon lemon extract or nutmeg to suit taste, 2 teaspoons baking powder, flour to thicken. This should make  $3\frac{1}{2}$  doz.

KOZY.

**Orange Doughnuts.** 1 cup sugar, 2 eggs,  $\frac{1}{2}$  cup milk, 2 cups flour,  $\frac{1}{2}$  teaspoon salt, juice and rind of an orange, 2 teaspoons baking powder. This is about the consistency of cake batter. Drop from a spoon into hot lard. Be careful not to get too large. Fry slowly to cook through. Roll in powdered sugar.

MRS. H. W. COOPER.

**Neugate Cake.** 1 cup butter, 2 cups sugar, 2 squares chocolate, 1 cup nuts, 3 cups flour, 4 eggs, 6 teaspoons canilla, 2 cups buttermilk, 2 teaspoons soda. Cream butter and  $1\frac{1}{2}$  cups sugar. Add rest of sugar to melted chocolate, then add to creamed butter. Now add eggs well beaten, vanilla and soda dissolved in buttermilk. Beat well with egg beater then add flour and nuts. Bake 45 minutes in slow oven.

MISS GOLDIE FAUX.

**Fried Cakes.** 2 cups sour milk, 2 cups sugar, 2 eggs well beaten, 1 teaspoon soda sifted with the flour, 5 tablespoons melted lard. Flavor with nutmeg. Fry in hot lard.

MRS. W. N. WETZEL, Sunnyside.

**Nut Cake.** One-third cup butter, 1 cup sugar, two-thirds cup milk, 2 eggs, whites and yolks beaten separately, 1 cup walnuts chopped, 2 teaspoons baking powder. Cream butter, sugar and yolk of egg, then add gradually  $2\frac{1}{2}$  cups flour, baking powder and milk to butter. Then add nuts well floured. Lastly, add whites of eggs beaten stiffly. Flavor with vanilla. Bake  $\frac{1}{2}$  hour.

MRS. ADLEY.

**White Cookies.** 1 cup butter and lard mixed, 2 cups sugar, 2 eggs, 2 teaspoons baking powder, lemon flavoring. Cream shortening and sugar, add eggs and flavoring and baking powder sifted with enough flour to make dough that can be rolled out and cut. Bake in hot oven.

MRS. CHARLES FAUSETT.

**Honey Cakes.** 1 cup flour, 2 teaspoons baking powder,  $\frac{1}{4}$  teaspoon salt, 1 egg, 1 teaspoon butter, one-third cup strained honey, few drops cinnamon. Sift flour and baking powder. Beat egg until light, add butter, honey and flavoring, then add flour and drop in buttered dropper with teaspoon and bake 10 minutes.

ZINA CONNOR.

**Doughnuts That Never Fail.** 1 cup sugar, 2 eggs beaten well together, 1 cup sweet milk, 3 cups flour, 1 teaspoon salt, 2 teaspoons baking powder. Nutmeg or cinnamon to taste.

MRS. WICKHAM.

**Dark Cake.**  $\frac{1}{2}$  cup or  $\frac{1}{4}$  lb. butter,  $1\frac{1}{2}$  cups sugar, 4 eggs, 2 cups sweet milk, 1 heaping teaspoon baking powder, 1 teaspoon soda (rounding), 1 cup raisins, 1 tablespoon cinnamon,  $\frac{1}{2}$  cup nuts, 1 teaspoon vanilla, 2 squares chocolate, 3 cups flour. Whip whites of eggs.



**Chocolate Marble Cake.** **White Part**— $\frac{1}{2}$  cup sugar,  $\frac{1}{4}$  cup butter, whites of 2 eggs,  $\frac{1}{4}$  cup sweet milk, 1 large cup flour,  $\frac{1}{2}$  cup cocoanut, 1 heaping teaspoon baking powder. **Dark Part**— $\frac{1}{2}$  cup brown sugar,  $\frac{1}{4}$  cup molasses,  $\frac{1}{4}$  cup butter, yolks of 2 eggs,  $\frac{1}{4}$  cup sour milk, 1 scant teaspoon soda, 1 cup flour,  $\frac{1}{2}$  cup grated chocolate, vanilla. Put layer of white batter in pan, drop the chocolate batter in places and then pour on rest of white batter.

MRS. MAULSBY, Cameron.

**Milk Chocolate Cake.** 1 cup sugar, 2 tablespoons butter, 2 eggs, 2 cups milk, 2 tablespoons cocoa, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon cloves,  $\frac{1}{2}$  cup currants,  $\frac{1}{2}$  cup raisins, 1 cup walnuts, 3 cups flour, 2 teaspoons baking powder. Cream sugar, eggs and shortening, add spices and mix together and bake 40 minutes.

MRS. DORA WOOTTON.

**Mocha Cake.** 1 cup sugar, 1 cup flour, 1 heaping teaspoon baking powder, 1 tablespoon melted butter, 2 eggs, 1 cup boiling milk. Sift together the flour, sugar and baking powder. Add the butter and eggs, mixing well. Add boiling milk last. Bake in a moderate oven about 20 minutes. **Mocha Frosting**—1 cup powdered sugar, a small piece of butter, 2 tablespoons coffee, 2 teaspoons vanilla. Cream the butter and sugar, then add the coffee and vanilla. Spread with a knife dipped in hot water. This cake can be rolled and cut as jelly roll.

MRS. GOLDING.

**Nut Cake.** 1 cup sugar,  $\frac{1}{2}$  cup butter and lard size of an egg,  $1\frac{1}{2}$  teaspoons baking powder,  $1\frac{1}{2}$  cups chopped walnuts or pecans, whites of 6 eggs whipped stiff and flour enough to make a stiff batter. Add whites of eggs last of all. **Filling**—Whites of 2 eggs,  $1\frac{1}{2}$  cups sugar, one third cup hot water. Boil sugar and water until it threads, pour over beaten whites and mix well with vanilla.

MRS. S. M. BLISS.

**Nut Cake.**  $\frac{1}{2}$  cup each of sugar, butter and cold water, 2 eggs,  $1\frac{1}{2}$  cups flour into which has been stirred  $1\frac{1}{2}$  teaspoons of baking powder, 1 cup of chopped nuts dredged with a little flour, cream, butter and sugar. Add yolks and whites of eggs, water and flour, then nuts. Bake in quick oven.

MRS. MONROE HIXON, Cameron.

**Ginger Bread Cake.** 1 cup sugar and  $\frac{1}{2}$  cup molasses, or  $\frac{1}{2}$  cup sugar and 1 cup honey,  $\frac{1}{2}$  cup melted lard, 1 teaspoon each of cinnamon and allspice,  $\frac{1}{2}$  teaspoon ginger, 2 heaping teaspoons soda in a cup of boiling water, enough flour to make a stiff batter, and lastly 1 or 2 well beaten eggs. Can be made without eggs just as well. If made without eggs use  $\frac{1}{2}$  cup sugar and 1 cup molasses. This recipe requires that the batter be made stiffer than for any other cake.

MRS. GEORGE POWELL.  
MRS. FLORENCE JOHNSON.

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STORAGE



## PIES, ETC.

**Pie Crust.** 1 tablespoon lard to 1 cup flour. Add  $\frac{1}{2}$  teaspoon salt to flour before sifting. Do not mix flour and lard too thoroughly, add  $\frac{1}{2}$  cup of water and roll on mixing board.

CORA BURGNER.

**Gem Pies.**  $\frac{1}{4}$  lb. butter, 1 cup raisins, 1 cup sugar, 1 cup walnuts,  $\frac{1}{2}$  cup milk, 1 teaspoon vanilla, 2 eggs. Mix well. Line gem tins with pie crust, put in filling and bake about 25 minutes.

MRS. E. STEVENSON, Sunnyside.

**Chocolate Pie.** 1 cup sugar, one-third flour, 2 cups scalded milk, pinch of salt, 2 tablespoons cornstarch, 1 teaspoon vanilla, 2 eggs, 2 squares chocolate. Mix dry ingredients, add beaten eggs, pour into scalded milk and cook until thick, then put in double boiler and cook remainder of fifteen minutes. Stir constantly. Let cool and put in baked crust.

GRACE FAUSETT.

**Honeymoon Tart.** Pare and core 2 lbs. apples and stew slowly with sugar to taste. Put into a basin 1 egg and 2 tablespoons of sugar, beat thoroughly together, add 2 ounces of melted butter, 4 heaping tablespoons flour, 1 teaspoon baking powder, a little sweet milk to make a soft batter. Put apples into a pie dish and pour mixture over. Bake 1 hour. Sprinkle sugar on top before serving.

MRS. S. FARRIMOND, Cameron.

**Custard Pie.** Beat the yolks of 3 eggs to a cream, stir thoroughly 1 tablespoon sifted flour into 2 tablespoons sugar, then add this to the yolks, 1 teaspoon vanilla, pinch of salt and a little nutmeg. Then add the beaten whites of eggs and a pint of scalded milk (not boiled) which has been cooled. Mix this in slowly and turn all into deep pie pans lined with crust. Bake 30 minutes.

MRS. S. M. BLISS.

**Little Square Pies.**  $1\frac{1}{2}$  teaspoons baking powder, 3 cups melted grease, 1 cup water, 2 eggs, 1 cup sugar, a little cinnamon and nutmeg, 1 teaspoon lemon or vanilla, flour to mix stiff enough to roll out thin, put in bottom of dripper, then add this filling: Chopped apples, about 6 or 8,  $\frac{1}{2}$  box raisins chopped,  $\frac{1}{2}$  quart jam of any kind, spices to taste,  $\frac{1}{2}$  cup sugar. Chop and mix all together. Put on top crust, bake, cut in squares and serve.

MRS. BEN STEIN.

**Cheese Pie.** 1 piece of light bread dough,  $\frac{1}{4}$  lb. butter or lard, 1 egg, mix thoroughly, roll out and put in dripper; add cheese filling—1 qt. sour milk, warm, take out the dutch cheese, then add 2 eggs, 1 tablespoon bread crumbs, little salt, cinnamon, pepper and sugar to taste sweet, a little melted butter, 1 cup sour cream, mix well together, spread in the crust and bake brown.

MRS. BEN STEIN.

**Pie Crust.** 2 cups sifted flour, 1 cup shortening, pinch of salt, mix as little as possible. Add enough water to make a soft dough.

MRS. S. M. BLISS.

**Mock Cherry Pie.** 1 cup cranberries, split crosswise, wash out seeds, 1 cup sugar mixed with 2 tablespoons flour,  $\frac{1}{2}$  cup raisins. Put  $\frac{1}{2}$  in bottom of crust, the rest mix with berries,  $\frac{1}{2}$  teaspoon each of almond and vanilla, sprinkle over the berries, then put on the top crust and bake 30 minutes.

MRS. J. J. LLOYD.

**Pineapple Pie.** 1 Small can grated pineapple, 1 tablespoon melted butter, 4 tablespoons cornstarch, 4 cups water, 4 cups sugar, 3 eggs, 2 lemons. Put the water, butter and sugar in double boiler, whip yolks, flour or cornstarch, boil, when cool put in crust, beaten whites on top.

MRS. MARY E. PACE.

**Caramel Pie.** 1 cup brown sugar, 1 cup water,  $\frac{1}{2}$  cup butter; heat these together, 2 eggs mixed with 2 tablespoons flour and 4 tablespoons milk. Vanilla. When first three are heated put in the milk, then eggs and flour. Beat with eggbeater until thick.

MRS. A. M. EHLY.

**Orange Cream Pie.**  $\frac{1}{2}$  cup sugar, 1 cup cold water, yolks of 2 eggs well beaten, juice and rind of one large orange, 2 tablespoons cornstarch or flour, pinch of salt. Mix all together stirring carefully to avoid lumps. Cook in double boiler until thick and add 1 teaspoon butter and 3 tablespoons sweet cream. Pour into baked crust. Beat whites to a stiff froth, add 2 tablespoons sugar,  $\frac{1}{2}$  teaspoon lemon juice, spread on when pie is cool and brown in oven.

MRS. J. B. MIDDLETON.

**Cream Pie.**  $1\frac{1}{2}$  cups milk, 4 tablespoons sugar, pinch of salt. Heat all in double boiler. 4 tablespoons cornstarch wet in a little milk and add to hot mixture. Let cook until thickens, remove from fire and whip in yolk of egg. Pour into baked crust and put whipped cream flavored with lemon on top.

MRS. FAUSETT.

**Lemon Pie.** 3 eggs, juice and grated rinds of 2 lemons, 2 cups sugar, 2 cups boiling water,  $\frac{1}{2}$  cup cornstarch or flour. Beat yolks until light, add sugar, flour and lemons, beat well together and cook until thick. Cool and put in crust. Stiffly beaten whites on top.

MRS. TOM CULP.

MRS. MARY BEAN.

BLANCHE JOHNSTUN.

**Lemon Pie.**  $\frac{3}{4}$  cup sugar,  $\frac{3}{4}$  cup boiling water, 1 tablespoon cornstarch or flour, 2 egg yolks, 3 tablespoons lemon juice, 1 teaspoon butter. Mix sugar and cornstarch, add to boiling water, stir constantly. Cook 2 minutes, add butter and yolks, rind and juice of 1 lemon.

MRS. F. W. ROBINSON.  
VETA BRYNER.



**Lemon and Raisin Pie.** 1 cup chopped raisins, juice and rind of 1 lemon, 1 cup sugar, 1 cup water, 1 teaspoon cornstarch. Boil mixture ten minutes and bake in double crust.

MRS. EARL KING.

**Lemon Pie.** 1 cup sugar, 2 eggs, 1 teaspoon butter, 3 tablespoons cornstarch, juice of 1 lemon, 1 cup boiling water, grated rind of  $\frac{1}{2}$  lemon. Mix sugar and cornstarch, add boiling water slowly and cook until clear, add butter, beaten egg yolk and lemon, cook mixture. Line a pie plate with half the rule for plain pastry. Prick the bottom with a fork, bake the crust to a light brown, when baked pour in mixture. Whip the whites of the eggs very stiff, add 2 tablespoons sifted powdered sugar. Spread this mixture over the top for a meringue; return to oven and brown lightly.

CASSIE GRIMES, Helper.  
MRS. EMILY F. OLSON.

**Lemon Pie.** Yolks of 2 eggs, 1 cup sugar, piece of butter size of an egg, 2 tablespoons flour,  $1\frac{1}{2}$  cups water, juice of 1 lemon, grated rinds of 2 lemons. Mix together and cook in double boiler until thick. Put in crust with whites stiffly beaten on top, brown in oven. One pie.

MRS. M. E. BROOKS.  
MRS. J. O. FAUSETT.

**Mock Lemon Pie.** 3 eggs, 2 cups sugar, 1 cup water, 2 tablespoons flour, a little tartaric acid to suit taste. Flavor with lemon extract, put water and sugar on stove and let come to a boil, mix yolks of eggs and flour with a little water and stir in. Beat whites with a little sugar for top.

MRS. D. H. MORLEY.  
ORINDA ROBINSON.

**Cream Lemon Pie.** Wash and dry thoroughly 1 large lemon or 2 smaller ones, grate off all the yellow rind, remove all the white skin and grate the remainder of lemon, thus discarding the seeds and inner pulp. To this grated lemon add 2 tablespoons sweet milk. Place this on the stove and allow to cook slowly. When thoroughly cooked, add the well beaten yolks of three eggs, place on stove again and allow eggs to cook.

MRS. F. L. BUCKIO.

**Apple Pie.** 2 cups apples after they have been put through a sieve, yolks of three eggs, 1 tablespoon butter. Sweeten to taste. Put in crust and bake. When cold put sweetened whipped cream and nutmeg on top.

MRS. CHAS. AVERILL.

**Apple Dumplings.** Make a rich biscuit crust, 1 pint flour is sufficient for 6 good sized dumplings; core and pare apples without breaking them; rather small apples should be used; fill the cavity with jelly or chopped raisins or nuts or dates; divide dough into six parts and roll until large enough to cover 1 apple. May be baked or steamed.

MATTIE STRONG.

**Mince Meat.** 1½ lbs. round steak, 10c worth suet, 2 pkgs. raisins, 2 pkgs. currants, double the amount with apples, ½ glass brandy, 1 quart jelly, 2 cups sugar, ¾ cup vinegar, 1 spoon each of allspice, cloves, nutmeg and a pinch of ginger.

MRS. J. H. REDD.

**Mince Meat.** 8 cups minced beef (2 lbs.), 12 cups minced suet (3 lbs.), 12 cups currants (4 lbs.), 12 cups chopped tart apples (3 lbs.), 2 cups raisins (1 lb.), 2 teaspoons mixed ground spices, cinnamon, allspice and cloves, 4 orange and lemon rinds boiled tender and chopped (1½ lbs.), 2 cups common brandy (1 pint), 14 cups cider (3½ qts.). Season beef and suet with salt and pepper, then mix all and keep in jar or keg from 1 to 2 weeks before using.

MRS. GEORGE HARMER, Helper.

**Sweet Potato Pie.** Peel, boil and mash through sieve 4 or 5 medium sweet potatoes. Then cream together ¼ cup butter and ½ cup sugar, adding well beaten yolks of 3 eggs, juice and grated rind of 1 lemon and pinch of cinnamon. Now add potato pulp and 1 cup milk, finally fold in stiffly beaten whites of eggs and pour into pie pan lined with flaky, rich pastry. Bake in moderate oven.

MRS. L. H. DOYLE.

**Brown Sugar Pie.** 3 egg yolks, 1 cup brown sugar, 1 tablespoon melted butter, 1 teaspoon vanilla, 1 heaping tablespoon flour, 1 cup milk. Method: Mix all together and cook in double boiler to the consistency of custard. When cool pour into baked crust. Whip whites of eggs stiff, place on top of pie and brown in oven.

MRS. W. D. ROGERS.

**Squash Pie.** Banana squash is best. 1 quart strained squash, 1 quart rich milk, 3 cups sugar, 1 tablespoon molasses and flour, 1 teaspoon each of ginger, allspice, nutmeg and cinnamon, ½ teaspoon cloves, pinch of salt, 6 eggs, stir all together and bake in three large pie tins lined with pie crust.

MRS. G. A. FAUSETT.

**Green Tomato Pie.** Plain pie crust for top and bottom. 2 medium sized green tomatoes sliced very thin, ½ cup sugar, dash of cinnamon, juice of ½ lemon, 3 very thin slices lemon cut up. Place in kettle and let come to boil, add a little water if necessary, thicken with 2 teaspoons flour. Pour in pie tins and cover with pie crust. Serve hot or cold.

GRACE F. HENRY, Salt Lake City.

**Vinegar Pie.** For each pie wanted yolks of 2 eggs, 2 teaspoons vinegar, ½ cup sugar, 2 heaping teaspoons cornstarch, 1 teaspoon lemon extract. Mix to a paste and add 1 cup boiling water. Boil about 3 minutes, stir constantly. Bake pie crust and fill with the mixture. Whip whites of eggs with 4 teaspoons sugar, season with vanilla and spread on pie and return to oven to brown.

JESSIE OCKEY.



## PUDDINGS AND SAUCES

**Plum Pudding.** 1 pint bread crumbs, 1 cup flour, 1 cup raisins, 1 cup currants, 1 cup brown sugar, 1 teaspoon cinnamon, juice and rind of lemon,  $\frac{1}{2}$  nutmeg, 3 eggs,  $\frac{1}{2}$  pound suet chopped fine,  $\frac{1}{4}$  pound citron,  $\frac{1}{2}$  teaspoon soda. Mix together dry ingredients, beat egg yolks and whites together, add them to  $\frac{1}{2}$  cup molasses. Dissolve soda in a little warm water, add it to molasses and eggs, mix with dry ingredients. Steam 3 hours.

MRS. JOHN CAUSER.

**Steamed Brown Pudding.**  $1\frac{1}{2}$  cups bread crumbs, 1 cup molasses, 1 egg,  $\frac{1}{2}$  teaspoon cloves,  $\frac{1}{2}$  teaspoon allspice,  $\frac{1}{2}$  teaspoon cinnamon, 1 tablespoon butter, 1 teaspoon soda, 1 cup raisins,  $\frac{1}{2}$  cup flour. Mix and steam 3 hours.

MRS. DORA WOOTTEN.

**Sauce for Brown Pudding.**  $1\frac{1}{2}$  cups powdered sugar, 1 egg, butter size of half egg, nutmeg, mix, beat together and serve over brown pudding.

MRS. DORA WOOTTEN.

**Fruit Pudding.** 1 cup chopped suet, 2 cups bread crumbs, 1 cup flour, 2 eggs, 1 cup each raisins and currants,  $\frac{1}{2}$  teaspoon nutmeg, 1 cup sugar, 1 level teaspoon soda dissolved in tablespoon hot water, enough buttermilk to make stiff batter. Pour into pan and set in steamer. Steam 2 hours.

MRS. O. H. GUYMON.

**Suet Pudding.** 1 cup chopped suet, 1 cup molasses, 2 cups sour milk, 3 cups flour, 1 cup currants, 1 teaspoon soda, 1 teaspoon cinnamon, 1 cup dates or figs finely chopped,  $\frac{1}{4}$  cup citron, 1 cup raisins. Mix all ingredients together, steam 3 hours. Serve hot.

MRS. JOHN BRYNER.

**Suet Pudding.** 1 cup suet chopped fine, 1 cup boiling water,  $\frac{1}{2}$  cup molasses, pinch salt, 1 teaspoon soda in hot water, 1 cup raisins, 1 cup currants,  $\frac{1}{2}$  teaspoon cinnamon,  $\frac{1}{2}$  cup nuts chopped fine, flour to mix stiff, steam in cans 3 hours, boil without stopping.

MRS. JAMISON.

**Caramel Bread Pudding.** Scald 1 qt. milk, add  $\frac{1}{2}$  cup sugar which has been caramelized. When caramel is dissolved pour the milk over 2 cups stale bread crumbs. Add 2 eggs slightly beaten,  $\frac{1}{4}$  cup sugar,  $\frac{1}{2}$  teaspoon salt and 1 teaspoon vanilla. Pour into buttered pudding dish and bake slowly 1 hour. Serve with cream, plain or beaten.

RODA PACE.

**Honey Pudding.** 1 cup honey, 1 cup chopped suet, 1 cup sweet milk, 1 cup raisins, 1 cup currants, 1 cup chopped dates, 1 teaspoon soda, 1 teaspoon salt. Spices to taste, flour to make stiff. Steam 3 hours in cans.

MRS. REX MILLER.

**Vegetable Plum Pudding.** 1 cup grated carrots, 1 cup grated potatoes, 1 cup suet chopped fine, 1 cup brown sugar, 1 cup raisins or currants, 2 cups flour, 1 teaspoon baking powder,  $\frac{1}{2}$  teaspoon each of cinnamon and nutmeg, pinch of salt, 1 egg if desired. Sift dry ingredients with flour and add to fruit and vegetables a little at a time. Boil in a sack for 2 hours.

MRS. ROSY ANDERSON.  
MRS. MARY EVANS.

**Rice Pudding.** 2 cups milk, 2 tablespoons butter, 2 tablespoons flour, 1 teaspoon flavoring extract, 2 cups cooked rice, 1 cup sugar, 4 eggs. Cream butter and flour together, heat milk in double boiler, when hot add butter and flour, cook until thick. Cool, add sugar and flavoring. Beat yolks of eggs until thick and whites until stiff. Add yolks and rice to other mixture, then fold in whites. Place in a pudding dish and cook in pan of water in oven. When done, turn in glass dish. Garnish with peaches and whipped cream.

MARY RUSSELL, Cameron.

**Plum Pudding.** 1 cup chopped suet, 1 cup raisins, 1 cup currants, 2 cups flour,  $\frac{1}{2}$  cup milk, 1 egg, 1 cup sugar, all kinds of spices 1 teaspoon each, 2 teaspoons baking powder and a pinch of soda and salt. Prunes may be added.

MRS. GEO. ROBB.  
MRS. PRICE, Helper.

**Banana Pudding.** 1 tablespoon cornstarch dissolved in a little cold water, cup sugar, butter size of walnut. Stir together in a granite pan, pour on 1 pint of boiling water. When thick stir 2 well beaten egg yolks into the mixture and let come to a boil. When cold add sliced bananas. Decorate with the whites of eggs well beaten, sweetened and flavored to suit taste.

MISS DOROTHEA SAUER, Helper.

**Cheese Pudding.** 1 cup grated cheese, 1 cup boiling milk, 2 eggs, 1 tablespoon bread crumbs, 1 dessertspoon butter, 1 teaspoon flour, 1 teaspoon salt, dash of pepper. Mix in a bowl, cheese flour, salt, pepper and crumbs, add the boiling milk, softened butter, yolks and stiffly beaten whites. Stir thoroughly. Bake in buttered dish 20 minutes and serve hot.

MRS. S. FARRIMOND, Cameron.

**Bread Pudding.** 1 pt. dry bread crumbs,  $\frac{1}{2}$  cup chopped suet,  $\frac{1}{2}$  cup brown or white sugar, 1 cup raisins, 1 teaspoon baking powder, spices to taste. Just enough milk to moisten. Boil in double boiler for  $1\frac{1}{2}$  hours. Serve hot with lemon or caramel sauce.

MRS. ALMA BALLINGER.

**Steamed Apple Pudding.** 2 cups flour, 4 teaspoons baking powder,  $\frac{1}{2}$  tablespoon salt, 2 tablespoons butter,  $\frac{3}{4}$  cup milk. Sift dry ingredients, work in butter with finger tips, add milk, roll lightly, place apples in middle of dough, and fold, after sprinkling with sugar and cinnamon, place in buttered dish to steam  $1\frac{1}{2}$  hours. Serve while hot with white sauce or cream and sugar.

MRS. KATE WILLIAMS.

**Hollandaise Sauce.**  $\frac{1}{4}$  cup butter, 2 yolks eggs, 2 tablespoons lemon juice,  $\frac{1}{4}$  cup hot water,  $\frac{1}{8}$  teaspoon salt, cayenne. Put in a bowl, cover with cold water and wash using a spoon. Divide into three pieces. Put one piece into a sauce pan with yolks of eggs and lemon juice. Place in a pan of water or use a double boiler. Stir constantly with wire egg beater. When first piece of butter is melted, add second, when second is melted add third. Add water and cook 1 minute longer, season with cayenne and salt.

MRS. A. L. HEPPLER, Provo.

**Plum Pudding.**  $\frac{1}{2}$  loaf stale bread broken, 2 cups sugar, pour over 1 pt. hot milk,  $\frac{1}{2}$  lb. suet, 4 eggs, 1 lb. seeded raisins, 1 lb. cleaned currants, 1 lb. citron peel cut fine, 1 teaspoon each cinnamon and ginger, 1 teaspoon lemon extract, 3 teaspoons baking powder. Mix in flour the last thing, make quite stiff, add 1 lb. walnuts and bake three hours.

MRS. B. R. McDONALD.

**Pudding Sauce (Cherry).** 3 tablespoons butter, 2 tablespoons flour,  $1\frac{1}{2}$  cups cherry juice, 2 tablespoons lemon juice,  $\frac{1}{2}$  cup sugar. Mix butter and flour and add to scalded fruit juice, add sugar and let boil three minutes. Serve hot.

GRACE FAUSETT.

**Tapicoa Cream.** 3 tablespoons pearl tapioca, 3 cups sweet milk, 3 eggs,  $\frac{1}{2}$  cup sugar,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{2}$  teaspoon vanilla. Soak tapioca in milk 1 hour, cook in double boiler  $\frac{1}{2}$  hour. Mix yolks, salt and sugar, add to the tapioca and cook until it thickens. Cool slightly, add whites beaten stiff, cool, flavor and serve.

MRS. E. E. DEEM.

**Orange Pudding.** Cut 4 oranges in cubes and put in bowl. Sprinkle sugar over, bring 2 cups milk to boiling point, then stir in 2 tablespoons cornstarch dissolved in milk. When thick add yolk of 2 eggs beaten with 2 tablespoons sugar. Let cool, then pour over oranges, spread on meringue and brown.

MRS. BENTON RANDOLPH.

**Steamed Pudding.** 1 pt. bread crumbs, 1 cup New Orleans molasses, 1 cup hot milk, 1 tablespoon butter warmed in milk, 2 cups raisins, 1 cup flour, 1 egg, 1 teaspoon soda, nutmeg. Pour into bowl or pan, set in steamer over boiling water and steam 2 hours.

MRS. JOSEPH BARBOGLIO, Helper.

**Cheese Custard.**  $\frac{1}{2}$  teaspoon salt, two-thirds cup sweet milk,  $\frac{1}{4}$  teaspoon browned mustard, two-thirds cup grated cheese, 1 egg beaten well. Stir while cooking and serve on hot crackers.

MRS. F. R. SLOPANSKEY, Helper.

**Graham Pudding.**  $1\frac{1}{2}$  cups graham flour, 1 egg,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup sugar,  $\frac{1}{4}$  cup butter, 1 teaspoon cinnamon, soda and cloves. Add raisins if you wish, steam 2 hours and serve with a sauce.

MRS. WICKHAM.



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**Potato Pudding.** 1 cup sugar, 2 cups flour, 1 teaspoon soda, 1 cup suet, 1 cup raisins, 1 cup currants, 1 grated raw potato, carrot if desired. Sift sugar, flour and soda together, add suet, raisins and currants, last grated potato. Steam 3 hours.

MRS. VIOLET M'ILHANEY.

**Spoonful Pudding.** 1 egg, 1 tablespoon butter (level), 2 tablespoons sugar (heaped), 2 tablespoons flour (heaped), 1 tablespoon cornstarch (heaped), 1 tablespoon milk, 1 teaspoon baking powder, pinch of salt, berries or any fruit. Cream butter and sugar, sift flour, cornstarch and baking powder, mix and add white of egg stiffly beaten last. Butter 3 cups, put into them 2 spoonfuls fruit, then 2 spoonfuls batter. Steam 45 minutes and serve with liquid sauce or sugar and cream.

MRS. J. B. MIDDLETON.

**Prune Pudding.**  $\frac{1}{2}$  cup prunes, whites of 5 eggs, 6 tablespoons granulated sugar, 1 cup chopped walnuts, 1 teaspoon vanilla. Cover prunes with water and soak over night, stew until tender. drain, remove stones and chop fine, add sugar and beat to a paste. Bake in a buttered dish about  $\frac{3}{4}$  of an hour, until firm. Serve with whipped cream, vanilla and sugar.

MRS. F. R. SLOPANSKEY, Helper.

**Plum Pudding (No Eggs).** 1 cup bread crumbs, 1 cup chopped suet, 1 cup molasses, 1 cup seeded chopped raisins, 1 cup sweet milk, 2 cups flour sifted with 1 teaspoon salt, cinnamon and soda,  $\frac{1}{2}$  teaspoon cloves. Boil or steam three hours. Serve with the following sauce: 1 cup white sugar, butter size of an egg, juice and grated rind of a lemon, white of 1 egg. Cream the above mixture and add a cup of boiling water.

MRS. CANTRILL.

**Plum Pudding.** 2 five cent loaves of bread grated, 2 lbs. suet chopped fine, 2 lbs. brown sugar, 2 lbs. raisins, 2 lbs. currants, 1 lb. citron,  $\frac{1}{2}$  lb. almonds, blanched and chopped,  $\frac{1}{2}$  lb. flour sifted over fruit, 2 pints sweet milk boiled and pour over bread, 5 teaspoons baking powder, 2 teaspoons ground cloves, 3 tablespoons cinnamon, 1 tablespoon each of mace and salt, 2 grated nutmegs, boil in jars from 3 to 5 hours. Keep water boiling constantly. Serve with hard sauce.

MRS. WALLACE LOWRY.

**Crumb Pudding.**  $1\frac{1}{2}$  cups crumbs,  $1\frac{1}{2}$  cup flour, 1 cup raisins, 1 cup currants, 1 cup chopped apples, 1 teaspoon soda, 1 teaspoon baking powder,  $\frac{1}{2}$  teaspoon cloves,  $\frac{1}{2}$  teaspoon nutmeg,  $\frac{1}{2}$  teaspoon allspice, 2 teaspoons cinnamon,  $\frac{1}{2}$  cup butter or cup of chopped suet,  $\frac{3}{4}$  cup sugar,  $\frac{1}{4}$  cup molasses, 2 eggs. Beat sugar and butter together. Mix currants, raisins and apples with crumbs and add to sugar and butter. Sift spices and baking powder with flour and add to mixture. Pour soda into molasses and beat. Put well beaten eggs with milk enough to moisten. Steam about 4 hours. Serve with lemon and orange sauce or whipped cream.

MRS. SUSIE HAILSTONE, Castle Gate.

**Lemon and Orange Sauce.** 1 cup sugar, 3 tablespoons cornstarch or flour, 1 cup boiling water, juice of 1 lemon and 1 orange. Mix well sugar and cornstarch, add cup of boiling water. Stir until thoroughly cooked. Add lemon and orange juice and steam  $\frac{1}{2}$  hour.

MARGARET M. PARMLEY.

**Apple Sauce Pudding.** 1 quart apple sauce,  $1\frac{1}{2}$  cups sugar, 4 eggs,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  cups bread crumbs. Stir sugar into apple sauce. Add bread crumbs, slightly beaten eggs and milk. Bake until brown in well buttered dish.

MATTIE BRYNER.

**Pineapple Dainty.** 1 can shredded pineapple, 1 pint hot water, 1 cup sugar, 1 package gelatine (knox),  $\frac{3}{4}$  cup cold water. Soak gelatine 5 minutes in cold water, add sugar to boiling water and stir until dissolved. Then add pineapple and gelatine and cool. Serve with whipped cream.

MRS. A. N. WALLACE.

**Eggless Plum Pudding.** 1 heaping cup bread crumbs, 1 heaping cup raisins, 1 cup molasses, 1 cup sweet milk, 1 cup suet cut fine, 2 cups flour (more if needed), 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves. Mix and put in sack. Boil  $2\frac{1}{2}$  hours.

MRS. ROSY ANDERSON.

**Raspberry Pudding.** One-third cup butter, 1 cup sugar, 1 cup milk, 2 eggs, 1 teaspoon vanilla, 2 teaspoons baking powder, flour to make a little stiffer than cake batter. Put 1 quart canned raspberries in baking dish, sprinkle lightly with flour and carefully put batter on top. Bake until done in moderate oven. Serve with whipped cream or lemon sauce.

MRS. ANNA MATHIS.

**Christmas Pudding.** 1 cup raisins, 1 cup sugar, 1 cup currants,  $\frac{1}{2}$  cup bread crumbs, 1 cup suet, 1 teaspoon cloves, 1 cup flour, 1 teaspoon cinnamon, 1 cup carrots grated, 1 cup raw potatoes, 1 teaspoon lemon extract, 1 teaspoon baking powder. Put in small buckets, steam 4 hours.

MRS. JUKES.

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## DESSERTS AND ICES

**Laws In Making Frozen Ices.** 1 measure of salt to 3 of ice in general proportion for freezing. To accentuate the flavor of fruit use piece of 1 lemon to each quart of fruit juice and pulp. To sweeten unsweetened fruit juice, use about 1 cup of sugar for each quart. Syrup makes a smoother texture than uncooked sugar.

MRS. ANNA OTTE, Logan.

**Kris Kringle Whip.**  $\frac{1}{2}$  cup dates,  $\frac{1}{2}$  cup nuts, whites of 2 eggs, cores of four apples. Chop with the dates and nuts, beat the eggs. Fold in fruit. Serve in steamed glasses with whipped cream. Garnish with cherry.

MISS RUTH LOOFBOUROW.

**A New Way to Prepare Apples.** Peel and core 6 tart apples. Bake in oven until tender, then place on a dish or deep plate. Sprinkle with sugar and a little orange extract. Fill the centers with the following mixture:  $\frac{1}{2}$  cup shredded cocoanut, cooked in  $\frac{1}{2}$  cup milk until tender. Drain off milk and mix with 1 cup of whipped cream, 2 tablespoons sugar and orange flavoring to taste. Fill the apple centers, set them in a cool place until serving time. Drop a spoonful of jelly on top of each apple.

MRS. C. H. ARCHER.

**Velvet Ice Cream.** 2 pints new milk (scalded), 4 heaping tablespoons flour, 4 cups sugar, 2 quarts new milk,  $1\frac{1}{2}$  quart whipped cream, 4 tablespoons vanilla. Dissolve the flour in cold milk and put in double boiled with the scalded milk. Cook 2 hours, strain, add sugar and new milk, cool and put in freezer. When the mixture is mushy add beaten cream and flavoring. Finish freezing.

MRS. A. W. McKINNON.

**Oriental Punch.** 1 dozen lemons, 6 oranges, 1 large can sliced pineapple, 1 pint maraschino cherries, 3 cups sugar. Allow it to stand about 1 hour with the ice, add 3 cups water and serve.

CORA BURGNER.

**Lemon Milk Sherbert.** 1 quart milk, 2 cups sugar, juice of 3 lemons. Dissolve sugar with milk, add juice of lemons a little at a time and freeze.

MRS. GEORGE MOWRY.

**Milk Punch.** Juice of 6 oranges, juice of 6 lemons, rind of 1 orange, rind of 1 lemon, 1 pint sugar, 1 pint milk, 1 pint cream. Stir all together and freeze. Enough for 8 dishes.

MRS. JOHN BASS.

**Vanilla Ice Cream.** 3 quarts milk, 6 eggs, 2 tablespoons flour, 2 cups sugar, 1 pint cream, 2 tablespoons vanilla. Scald milk and add sugar. Beat yolks. Add milk to flour a little at a time. Keep free from lumps. Whip whites of eggs and cream and add to mixture. Cool and freeze.

EUNICE HUNTEN.

**Stuffed Peaches.** Peel and slice in halves 6 peaches or use nice canned ones, break 3 sprigs of mint into 1 cup boiling water, cover closely and let stand until cool. Strain and add 1 cup sugar. Boil until it threads. Quickly add the strained juice of one orange and one lemon and beat all into the whites of 2 eggs. Fill peach halves with meringue, put together and top each with a walnut. A wholesome dessert.

MISS MADGE WHITTING, Helper.

**Fruit Cup (Cocktail).** 4 oranges, 4 bananas, 4 slices pineapple, juice of 1 lemon, from  $\frac{1}{2}$  to 1 cup sugar,  $\frac{1}{2}$  cup Angelica wine, or not. Cut the fruit in desired size pieces about 1 hour before serving, adding the sugar, boiled and cooled if convenient. Set away in a cool place and serve in tall steamed glasses. Other fruits may be combined. Fruit cup will be found very acceptable at the beginning of a meal, also as a dessert when served with cake or wafers.

MRS. ANNA FROST OTTE, Logan.

**Ice Cream With Fruit.** 1 quart milk, 4 cups sugar, yolks of 6 eggs, 3 heaping teaspoons flour, 1 quart cream. Put milk in double boiler, add sugar and let come to a boil. Beat the yolks and flour together, adding a little cold milk. Add to scalded milk and cool until thick. Before removing mixture from fire add 6 whites well beaten. Let stand until cold. Put in freezer, adding the cream, whipped. When about half frozen add fruit as follows, well mashed: 1 large can pineapple,, juice of 1 lemon and 6 bananas. This amount makes six quarts of cream when frozen.

MRS. LILLIE FRANSEN.

**Pineapple Mousse.** 2 cups grated pineapple,  $1\frac{1}{2}$  cups pulverized sugar, 1 pint whipping cream, ice and salt. Put the pineapple on in a saucepan, bring to boiling point, add the pulverized sugar and set aside to cool. Then add the pineapple to the cream, which has been whipped until stiff, mixing lightly. Pour into mould which has been wet with cold water, place in ice and a little salt and let stand two hours.

MRS. H. T. ZEIDERS.

**Blue Plum Sherbet.** 1 quart blue plums, 2 cups sugar, 1 package gelatine, 2 oranges, 1 pint whipped cream, 1 or 2 lemons. Strain plums, add sugar and water, heat to boiling point, add soaked gelatine cool, add lemons and oranges. Freeze to mush. then add cream and finish freezing. Green gage plums may be used and are good. Also may leave out lemon and orange juice.

MRS. IVA FAUSETT ALLRED.

**Food For the Gods (Will Serve 16 People).** 6 eggs, a little salt, 2 cups flour, 4 level teaspoons baking powder, 2 cups sugar, 7 tablespoons bread crumbs,  $\frac{1}{2}$  pound chopped dates, 1 cup walnuts, 1 teaspoon vanilla. Beat eggs separately, add whites last. Bake  $\frac{1}{2}$  hour. Serve cold with cream. Keep moist.

MRS. J. J. LLOYD.

**Ice Cream Sherbet.** 1 quart boiling water, 6 cups sugar, 1 whole pkg. Knox gelatine, juice of 3 lemons, 1 large can grated pineapple, 6 bananas, 1 quart cream. Dissolve the gelatine in a little cold water. Add to boiling water sugar and lemon juice. Cook until clear in a double boiler. Cool and add the pineapple and the bananas mashed and rubbed through a sieve. When partly frozen add the cream whipped. This will make 6 quarts.

LILLY FRANDSEN.

**Caramel Ice Cream.** 1 quart cream, 2 cups milk, 1 and one-third cups sugar, 1 egg, 1 tablespoon flour,  $\frac{1}{8}$  teaspoon salt,  $1\frac{1}{2}$  tablespoons vanilla. Mix half the sugar with the salt and flour. Add egg slightly beaten. Add scalded milk slowly and cook in double boiler until thick. Caramelize the remaining sugar by placing in an omelet pan and allowing to melt on hot part of stove. Stir constantly. When it has melted and become brown, but not burned, add to the custard. Stir until dissolved, cool, add cream and flavoring and freeze.

MRS. ZINA B. GOOLD.

**Pineapple Sherbet.** 1 pkg. arrowroot,  $1\frac{1}{2}$  quarts boiling water, 1 quart cold water, juice of 4 lemons, 4 cups sugar, 2 small cans grated pineapple, 1 quart whipping cream, beaten whites of 4 eggs. Dissolve arrowroot in cold water. Add to boiling water. Cook until clear and thick, remove from fire and add 1 quart cold water. When cool add sugar and fruit. Put in freezer and when frozen to mush stage add cream and egg whites. This will serve 30 or more people.

MRS. CHAS. AVERILL.  
MRS. L. E. WHITMORE.

**Pineapple Velvet.** Cup marshmallows in fine pieces. Dice pineapple and drain well. Put pineapple on the marshmallows  $\frac{1}{2}$  hour before serving. Mix, adding 1 cup whipped cream, and some nuts and if desired a teaspoon of whipped cream may be added on top. Serve on lettuce leaves.  $\frac{1}{4}$  lb. marshmallows, 1 small can pineapple.

**Punch.** 4 pounds sugar dissolved in little hot water, juice of 4 dozen lemons, 3 dozen oranges or 2 quarts of orange syrup may be used instead. Add juice from 2 large cans pineapple. Mix, add cold water to make 6 gallons. 1 quart cherry juice or 2 quarts grape juice may be added. This will make 150 glasses.

CRYSTAL B. GUYMON.

**Pineapple Sherbet.** 2 teaspoons arrowroot, 3 pints boiling water, juice of 4 lemons, 1 small can grated pineapple, 2 cups sugar, 2 egg whites, 1 quart whipped cream. Dissolve the arrowroot in a little cold water. Add to boiling water. Cook until it has clearness and consistency of cooked starch. Cool and add the fruit and sugar. When partly frozen add whipped cream and beaten whites. This will make about three quarts.

MRS. R. R. McDONALD.  
MRS. PAYTON.



**Chocolate Ice Cream.** Boil  $1\frac{1}{2}$  quarts milk with 3 cups sugar. Add 2 eggs well beaten, 1 level teaspoon cornstarch,  $\frac{1}{4}$  cake of Baker's chocolate dissolved in hot water. Strain when cool and add tablespoon vanilla, 1 quart whipped cream, 1 quart condensed milk or other rich milk. Freeze in 6-quart freezer.

MRS. PEYTONS.

**Cream Delight.** 1 pint whipping cream. Beat stiff. Stir in 4 tablespoons sugar, 1 teaspoon vanilla,  $\frac{1}{2}$  cup chopped marshmallows,  $\frac{1}{2}$  cup pecan nuts,  $\frac{1}{2}$  cup cherries,  $\frac{1}{2}$  cup pineapple. Serve cold. Decorate with a cherry if desired.

MRS. BLISS.

**Excellent Sherbet.** 6 oranges, 4 cups sugar, 3 lemons, 1 can Borden's condensed cream, 1 large can grated pineapple, 1 quart cream. Squeeze and strain juice of oranges and lemons, add pineapple, then sugar, stir until dissolved. Add condensed cream dissolved in scant quart milk, whip cream until thick, add and freeze. Will make 6 quarts.

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## SOUPS, DUMPLINGS AND CHILI

**Dumplings.** These are never heavy. Sift 1 pint flour with 1 teaspoon baking powder and pinch of salt, add 1 tablespoon butter and 1 beaten egg stirred into milk. Mix stiff enough to roll. Cut in squares and cook 20 minutes. Do not lift cover.

MRS. W. F. HUFFMAN.

**Danish Dumplings.** 1 cup milk,  $\frac{1}{8}$  lb. butter, 3 eggs,  $\frac{1}{4}$  teaspoon salt, 1 cup flour. Put milk, butter and salt on to boil, then add the flour, blended in a little cold milk, to the hot milk and cook to a stiff dough. Cool, add eggs and mix well. Drop them with a teaspoon into soup.

ANNIE GAILLARD.

**Just Dumplings.** Into a saucepan put about 2 tablespoons butter, 1 pint scalded milk and as much flour as can be stirred in. Boil and add the beaten yolks of 6 or 8 eggs. Mix well, shape with a spoon and cook 15 minutes.

MRS. J. C. BERGLUND.

**Danish Dumplings.** 2 cups milk, 2 cups bread crumbs or slices,  $\frac{1}{2}$  cup flour, 1 teaspoon salt, 1 tablespoon butter, 4 eggs. Put milk to scald with bread, cook until smooth, add flour, salt and butter. Cook well and when cooked add eggs. Mix in well then drop with teaspoon.

SYBIL JONES.

**Dumplings.**  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  teaspoon soda, 1 cup sour milk,  $\frac{1}{4}$  teaspoon salt. Mix well and drop with spoon. May be used for fruit cobblers with addition of a little sugar and nutmeg. If used for a cobbler make stiff enough to roll and cover fruit and bake.

MRS. JENNIE B. POTTER.

**Canned Tomato Soup (Boiled).** 2 pecks ripe tomatoes, 12 onions, 2 bunches celery, 1 cup butter, 1 cup flour,  $\frac{1}{2}$  cup sugar,  $\frac{1}{4}$  cup salt, pepper to suit taste. Cook the tomatoes and onions together until well done. Rub through a colander and then through a sieve to remove the skins and seeds. Cook celery in some of the tomato juice until tender. Rub through a sieve and add to the tomato mixture. Blend flour with the butter (melted) and thin with the tomato stock. Add this to the rest together with the seasoning. Boil up once and seal while hot.

MRS. G. A. FAUSETT.

**Cream of Tomato Soup.** Mix a few vegetables in a kettle with butter, a little garlic, whole pepper, and brown well, then add 1 gallon can tomatoes or fresh tomatoes with a little stock, or hot water. I prefer chicken stock with a ham bone. Let boil  $1\frac{1}{2}$  or 2 hours, then add a little cornstarch to thicken and before serving add 2 quarts milk and cream and mix well. It will make enough to serve 25 persons.

RINETTI & CAPITOLA RESTAURANT.

**Danish Dumplings.**  $\frac{1}{2}$  cup butter, 1 cup flour. Melt butter, add flour and stir. Add  $1\frac{1}{2}$  cups boiling water and stir until thick, cook and add 2 eggs. Mix well and drop with teaspoon.

MRS. ANNIE NEILMS.

**Tomato Soup.** Rub one quart of canned tomatoes through a colander and cook 3 or 4 minutes. Stir in a small teaspoon soda. When it stops foaming add 2 crackers rolled fine, 1 teaspoon salt,  $\frac{1}{4}$  cup butter, 1 cup milk that has been heated to scalding point and pepper to taste. Let come to boil and serve immediately.

MRS. W. W. JOHNSON.

**Cream of Oyster Soup.** 1 quart fresh oysters, 1 slice of onion, 2 blades mace, bit of bay leaf, salt and pepper, 4 cups milk, 2 stalks celery, sprig parsley, one-third cup butter. Cook the seasonings with the milk for about ten minutes. Strain. When about ready to serve, drain the oysters and add to milk with the butter. Let come to a boil and serve with crackers.

MRS. ZINA B. GOOLD.

**Meat Dumplings, German Style.** Dice  $\frac{1}{2}$  loaf stale bread, add warm milk just enough to hold together. Fry in butter 1 cup ham sausage or any meat with a little onion until warm. Pour over bread with 4 eggs slightly beaten, some chopped parsley and enough flour to make ingredients hold. Make into balls size of an egg and cook 15 minutes in good broth. Serve 1 with each helping of soup. The Germans serve the dumplings also with sauer kraut.

MRS. F. LARCHER.

**Chili.** Boil in separate kettles 2 lbs. ground beef, 1 pint chili beans. When beans are well done drain and add them to the meat. Add boiling water enough to make 3 quarts. Add 3 garlic, cloves cut fine and chili powder. Salt to suit taste. Set on back of stove and simmer 1 hour, but do not boil.

MRS. S. C. MILES.

**Chili.** 2 lbs. chili beans, 2 cans tomatoes, 3 lbs. round steak, 2 lbs. salt bacon, 4 good sized onions, 1 can chili powder. Boil beans until tender, fry bacon crisp, grind meat and boil tender. Grind onions and put all together. Add tomatoes and chili powder and cook until onions are tender.

MRS. STEPHEN BRYAN OLSEN.

**Corn Chowder.** 2 oz. salt pork, 4 potatoes, 2 small onions, can of corn, 1 quart milk, salt and pepper to taste. Pare and dice potatoes and onions, cut pork in dice, put in a stew pan and fry until brown and crisp. Add potatoes and onions and 1 pint boiling water. Boil until done, then add hot milk and corn and let come to a boil.

**Vegetable Scup.** Soak  $\frac{1}{4}$  pound lima or navy beans, 1 pound rice,  $\frac{1}{2}$  pound pearl barley, 1 pound carrots, 1 pound onions; 1 medium sized potato, 1 red pepper,  $\frac{1}{2}$  pound flour, 4 ounces salt, 5 gallons soup stock. Prepare vegetables and cut into small cubes. Cook until vegetables are thoroughly done.

MRS. SAM NAYLOR, Sunnyside.



**Onion Soup.** 1 quart milk, 3 tablespoons butter, 6 large onions, 1 pound flour, salt, pepper, 2 eggs, 1 cup cream. Fry onions tender in butter, put milk on to boil, then add dry flour to onions and stir constantly for 3 minutes. Turn mixture into milk and boil 15 minutes. Rub the soup through a strainer, return to fire, season with salt and pepper. Beat eggs, add cream, stir into soup. Cook 3 minutes stirring constantly. If you use milk instead of cream add 1 tablespoon butter at same time.

MRS. CLYDE VAUGHT.

**Clam Chowder Soup.** Cut vegetables dice shape, also dice potatoes, do not add potatoes until last. Braze the vegetables in butter, then add a little flour to make like a sauce, then add chicken stock and two handfuls of clams, boil for 1½ hours. Then add 1 quart tomatoes and your diced potatoes and let cook. Then season to taste, also add a little pepper sauce, it gives a better flavor.

RINETTI & CAPITOLA RESTAURANT.

**Chili Con Carne.** Take 2 or 3 lbs. red chili beans and boil in soda water ½ hour, drain and add fresh water, 2 tablespoons chili powder, 1 teaspoon salt, 1 onion cut fine, 4 cloves, garlic cut fine, 3 slices breakfast bacon cut in cubes in the fresh water with the beans; next add 2 lbs. hamburger steak broken into small pieces. Let boil about 5 hours or until done. Add water as it boils down.

MRS. STANLEY A. BALLINGER.

**Split Pea Soup.** Soak 2 cups of peas over night in water to which add 1 teaspoon soda. In the morning wash well and put on to cook with a piece of salt pork, knuckle or ham or some pickled pork. Add an onion and a little celery or carrot if desired. Strain if the vegetables are added.

MRS. J. C. BERGLUND.

**Chili Sauce.** 12 tomatoes, 1 large onion, 1 pepper, 1 cup vinegar, 2 tablespoons sugar, 2 tablespoons salt, 1 teaspoon cloves, cinnamon, allspice and nutmeg. Cook 2½ hours.

**Scalloped Cheese.** 3 slices bread, trimmed and beaten well, place in deep baking dish with butter side down, lay ½ pound chopped cheese between slices. Season with salt and cayenne pepper. Beat 3 eggs and mix with 3 cups milk, pour this over bread, let stand 1 hour before baking. Bake 20 minutes in moderate oven.

ETHEL PERRY.

**Cream of Pea Soup.** Soak 8 pounds or as much as desired of peas, of dried peas over night. Cook until soft, mash fine, add mashed peas to 5½ gallons of soup stock and bring to boil. Pass this boiling liquid through a fine sieve. Make a smooth paste of ½ pound flour and add paste, 10 ounces sugar and 2 ounces salt to soup stock. Cook until soup begins to thicken.

MRS. SAM NAYLOR, Sunnyside.

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DENTIST

**Chili Sauce From Canned Tomatoes.** 1 quart can tomatoes, 1 cooked onion finely chopped,  $\frac{1}{4}$  cup vinegar, 1 teaspoon sugar,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon pepper, teaspoon mixed spices, cloves, cinnamon, allspice, nutmeg. Mix together. Cook slowly for about  $\frac{1}{2}$  hour.

MRS. VIRGINIA CLOWARD.

**Swiss Noodles.** 3 eggs,  $\frac{1}{2}$  sieve flour, put in a pan and break eggs in center of flour, mix with fingers until all the flour is moistened with eggs, then knead and work until the dough is smooth and stiff, then roll out in thin layers and dry  $\frac{1}{2}$  hour, cut in strips and place on top of each other, cut fine. Boil in chicken stock or beef  $\frac{1}{2}$  hour.

JOSEPHINE FAUSETT.  
LILLIE FRANDSEN.

**Chili Sauce.** 1 peck ripe tomatoes, 6 large onions,  $\frac{1}{2}$  lb. green peppers, 4 tablespoons salt, 1 lb. sugar, 1 quart vinegar, 1 teaspoon ginger, 1 teaspoon cloves, 1 teaspoon celery seed, 1 teaspoon allspice, 1 teaspoon cinnamon, 2 red peppers. Boil 3 hours.

MRS. LA PRIEL F. FRANDSEN.

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## FISH, MEATS AND SAUCES

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**White Sauce.** Place in a saucepan 1 teaspoon butter, 2 teaspoons flour. Cook without browning until well blended. Add  $\frac{3}{4}$  cup cold sweet milk and cool thoroughly. Keep free from lumps. Pour out in a dish to cool.

MRS. F. L. BUCKIO.

**Mustard.** One-third cup vinegar, one-third cup water, 3 heaping teaspoons mustard, 3 heaping teaspoons flour, 3 teaspoons sugar,  $\frac{1}{2}$  teaspoon salt, 1 egg, pinch of tumeric. Make in galvanized pan, boil vinegar and water, mix dry ingredients, add water to make paste and boil a few minutes.

MRS. LILLY FRANDSEN.

**Cheese Souffle.** Make a thick white sauce of 2 tablespoons each of butter and flour and  $\frac{1}{2}$  cup milk, salt and pepper. Add 1 cup good cream cheese grated. Draw to back of stove and heat until smooth, add beaten yolks of 3 eggs, cook a minute longer and set aside to cool. 20 minutes before serving add whites of eggs beaten to a stiff froth, pour into a baking dish, bake 20 minutes and serve promptly.

MRS. SULLIVAN.

**Recipe For Corning Beef.** 7 gallons water, 7 lbs. salt, 1 oz. saltpeter, 1 tablespoon ground pepper, 100 lbs beef. Pack meat in tight barrel, then make brine as follows: Heat water boiling, put in salt and saltpeter, skim and add pepper, pour over your meat boiling hot and cover slowly. Your meat will be good at any time. Try it. If necessary make new brine in spring.

MRS. MARGARET HORSLEY.

**Vegetable Flank Steak.** 1 pound flank steak, 2 small potatoes, 6 young carrots, 2 small turnips, 2 small onions. Pound steak and sear in hot scillet. Chop turnips and onions, 2 potatoes and 1 carrot. Rub inner surface of steak with flour, pepper and salt, spread with chopped vegetables and roll up, skewer lapping ends so stuffing will not cook out. Put in casserole or deep pan with a cup of boiling water in which 1 tablespoon of butter has been melted, cover tightly and cook for 1 hour. Scrape rest of carrots, put into pan with steak, add more water and fat if first has cooked away. Cover and bake 30 minutes, then uncover and bake 20 minutes, remove skewers and put on platter with potatoes and carrots on one side. Thicken liquid with flour and season to taste. Turn this over meat and garnish with parsley.

ETHEL PERRY.

**Beef Loaf.**  $3\frac{1}{2}$  lbs. beef chopped fine, six crackers rolled fine, 3 eggs well beaten,  $\frac{1}{2}$  tablespoon salt, 1 teaspoon pepper,  $\frac{1}{2}$  cup cream, mix well. Put in buttered pan and bake two hours. Put pieces of cracker soaked in milk and bit of butter on top of loaf when ready to put in oven.

MRS. JOSEPH BARBOGLIO, Helper.

**Cheese Balls.** 1½ level teacups chopped cheese, 1 lb. flour, pepper to taste, whites of 3 eggs, ¼ teaspoon salt, cracker pulverized. Mix the first 3 ingredients and salt, beat eggs stiff and add. Shape into small balls, roll in the cracker dust and fry in deep fat.

MRS. C. R. JONES, Helper.

**Veal Souffle.** To 1 pint of cooked and chopped veal add 1 pint of cream thickened with 2 tablespoons flour. Just before putting into oven add 4 eggs, beaten separately and seasoned with salt and pepper to taste. Bake in shallow pan. To serve, cut in squares, garnish with parsley and serve hot with mushroom sauce.

ANNA FROST OTTE, Logan.

**Veal Croquettes.** Mix 3 cups ground veal, 1 cup bread crumbs, a little minced onion, salt and pepper to taste. Make a sauce as follows: Blend 3 tablespoons butter, 2 tablespoons flour, add 1 pint hot milk and cook until quite thick, stir constantly. Add to the meat mixture, mix thoroughly, let cool and mold. Roll in bread crumbs and dip in beaten egg. Roll in crumbs again and set away to dry. Fry in deep fat.

MRS. BENTON RANDOLPH.

**Chili Sauce (From Canned Tomatoes).** 1 quart can tomatoes, 1 onion finely chopped, ¼ cup vinegar, 1 teaspoon sugar, ½ teaspoon salt, ½ teaspoon pepper, teaspoon mixed spices, cloves, cinnamon, allspice, nutmeg. Cook onion in water until nearly done, drain and mix ingredients. Cook all together slowly for about ½ hour.

MRS. CLOWARD.

**Tomato Cream Sauce.** ½ can tomatoes, sprig of thyme, 1 stalk celery, 1 slice onion, small piece bay leaf, 1 cup white sauce, ½ teaspoon salt, few grains red pepper, ¼ teaspoon soda. Cook tomatoes, celery, onion and seasoning together 20 minutes. Put through sieve. Add soda then white sauce. Whipped cream may be added just before serving. If served on fish leave cream out.

ANNA JONES.

**Egg Croquettes.** 8 eggs, 2 cups thick white sauce, salt, pepper, celery salt, ½ teaspoon mustard. Cook eggs until hard by pouring boiling water on them and keeping the water just below boiling point for about 20 minutes. Cool eggs and remove shells and chop eggs fine. Add white sauce and seasonings. Place mixture on a platter to cool and then make them into small egg shaped croquettes. Dip in beaten eggs, fine bread crumbs and again in egg. Fry them in deep fat and drain on brown paper.

MRS. CLOWARD.

**Baked Eggs.** Put into a flat buttered baking dish 2 cups of mashed potatoes. Shape into little "nests" large enough to hold an egg. Break egg into each nest, dot with bits of butter, Sprinkle with salt and pepper. Bake in hot oven till eggs are set. Serve with ham or bacon.

NETTIE MATHENA.

**Liver and Cream of Wheat.** The day before serving this prepare the cream of wheat. Make a thin mush and add when cooked 2 eggs well beaten, a few drops of lemon juice, sugar and salt to taste. Pour in shallow pan to the depth of about 1 inch. Set aside to become firm. When ready to use cut in any desired shape, roll in egg and then cracker crumbs and fry in butter. At the same time fry the liver cut in desired size pieces and when done lay on the fried mush. Put on platter, serve hot for luncheon or breakfast. Garnish with lemon and parsley.

MRS. FRANK LEONE.

**Codfish Different.** Soak slab of codfish for 24 hours, changing water a number of times. When ready to use, drain and cover with boiling water. Allow to stand 10 minutes, then remove skin and bones. Cut in suitable pieces. Make a thin batter of 1 egg, 1 tablespoon flour, salt, lemon juice, grated peel and milk. Immerse fish in batter and fry gold brown. Serve with slices of lemon.

MRS. FRANK GROSSO.

**Tomato Loaf.** 1½ pounds hamburger steak, season with salt and pepper and a little minced onion; beat an egg and add to meat. Next add a cup of tomatoes without juice. Mix all together with enough cracker crumbs to form a loaf. Put in baking pan. Dot with butter or pieces of salt pork. Pour over all 1 cup hot water and bake 30 minutes.

MRS. GEORGE MORGAN.

**French Stew.** 6 mutton chops, 6 medium sized potatoes, 2 small onions, salt and pepper to taste. Put chops in saucepan with bacon grease and fry brown. Quarter potatoes, slice onions and add meat. Season, add a little water. Cover and simmer 2 hours.

ANNIE GAILLARD.

**Welsh Rarebit.** 1 quart milk, 2 tablespoons flour, pice of butter size of half an egg, 2 eggs, 1 large cup grated cheese, salt and paprika to taste. Put milk on to heat, add flour mixed smooth with a little milk and the eggs slightly beaten. Next add butter and grated cheese. Dry grated cheese is best.

MRS. ROBERT McKUNE.

**Mutton Haricot.** Cut 2 pounds of bread of mutton in pieces. Roll in flour and brown in drippings. Transfer to a stewpan. Add 2 sliced onions, cover with boiling water and simmer until tender. Add 1 pint of parboiled potatoes diced and 1 pint of shelled peas. Season and simmer until vegetables are done.

MRS. FRANK AVERILL.

**Beef Loaf.** 2 pounds beef, little suet, small onion, sage, salt, pepper, 1 egg, dried slice of bread or 2 or 3 crackers. Cut meat in strips and onion in pieces, and sprinkle liberally with salt, pepper and sage. Grind meat, suet and onion together, mix in egg and rolled bread or crackers, make into loaf and roast in oven same as beef roast, rare or well done as preferred.

MRS. C. H. STEVENSON.



**Excellent Beef or Chicken Rarebit.** Put 3 tablespoons of drippings in stewpan to get hot. Have meat prepared and cut in desired number of pieces. Slice 1 onion in hot drippings. Salt, pepper and roll each piece of meat in flour and brown with the onion. Turn constantly. When brown on both sides add hot water to almost cover. Cook slowly for 3 hours. There should be enough gravy to add dumplings if desired.

MRS. W. J. ELWOOD.

**Stuffed Leg of Lamb.** Remove the bone from a leg of lamb and fill cavity with the following dressing: 2 cups bread crumbs,  $\frac{1}{2}$  cup melted butter, salt, sage and onion to taste. Combine these ingredients, adding a very little water. When the leg is filled, tie in shape. Place in hot oven and sear on all sides. Salt and pepper meat and baste every ten minutes until done. Serve with brown gravy made with the drippings in the roasting pan.

MRS. JOHN G. GUBLER.

**Salmon Leaf.** 1 can salmon, 1 cup cracker or fine bread crumbs, 1 egg well beaten, 1 tablespoon lemon juice or vinegar,  $\frac{1}{2}$  teaspoon salt, enough milk to hold together. Add  $1\frac{1}{4}$  cups milk and a little salt. Cook until thick. Season with sprig of parsley.

MRS. WALTER CHRISTENSEN.

**Oyster Dressing.** 3 cups bread crumbs,  $\frac{1}{2}$  cup butter, salt, pepper, 1 onion chopped fine, 1 pint oysters. Mix fine for turkey or chicken.

MRS. JOHN CAUSER.

**Codfish Balls.** 1 pound codfish, 1 egg, mashed potatoes. If codfish is very dry soak over night, boil until tender. Pick out bones and mash with an equal amount of potatoes. Then mix egg thoroughly and make into cakes. Fry in deep fat like doughnuts. Many like them with prepared mustard. They make a nice breakfast dish served with coffee rolls. (See rolls.)

MRS. C. H. STEVENSON.

**Chicken, Quail or Squab en Casserole.** Wipe the bird and cut in pieces for serving. Cut a 1-inch cube of salt pork in small pieces and fry out, add a tablespoon of butter. When hot add the meat and brown slightly. Remove from frying pan, sprinkle with salt and pepper and place in casserole. Dot over top with butter. Add 1 cup boiling water, put on cover and bake until tender, then add 1 cup cream, 2 cups mushrooms, cut in pieces, add  $\frac{1}{2}$  cup peas. Again cover and cook 15 minutes. Thicken sauce with a tablespoon of flour diluted in water.

PAULA G. WALTERS.

**Salmon Souffle.** Separate 1 can salmon into flakes, season with salt, paprika and lemon juice. Cook  $\frac{1}{2}$  cup soft stale bread crumbs in  $\frac{1}{2}$  cup milk 1 minute and add to salmon, then add yolks of 3 eggs beaten until thick. Lastly fold in well beaten whites. Turn into a buttered baking dish and bake until firm.

MRS. MARY BEAN.

**Creamed Chicken a la Francaise.** Remove skin and bones from left over chicken. Chop fine and fry slightly in butter. Place about 2 tablespoons of flour in a pan and mix gradually with a cup of milk. Allow to come to a boil. Add the hashed chicken and 2 egg yolks well beaten. Mix well. Beat thoroughly 3 whites of eggs, to which add a pinch of salt and a dash of nutmeg. Mix lightly with the rest and pour in a buttered baking dish. Sprinkle with bread crumbs. Put in slow oven, in a pan of water, for about 30 minutes. A fine luncheon dish.

MRS. AMBROSINE MONNET.

**Baked Ham.** Cover a ham with cold water, heat to boiling point and boil 4 or 5 hours until tender. Remove from fire and allow ham to cool in the water in which it was boiled. Take from water and remove outside skin. Sprinkle with brown sugar, black pepper and cayenne and bake 50 minutes in hot oven or until nicely browned. May be served warm or cold.

MRS. R. M. MAGRAW, Hiawatha.

**Scalloped Salmon.** 1 pound can of salmon,  $\frac{1}{2}$  cup fine dry bread crumbs, 1 tablespoon butter, 1 heaping tablespoon flour, 1 pint rich milk, salt and pepper. Melt butter in saucepan and add flour and stir until melted and mix but not browned. Slowly add milk. Let thicken until like cream. Season to taste. Remove salmon from can, remove skin and bones and separate flakes with fork. Butter a baking dish, add a layer of crumbs, 1 of salmon and cover with dressing. Cover with crumbs and bits of butter and place in oven about 20 minutes, to heat through and brown on top.

MRS. GEORGE MORGAN.

**Salmon Loaf.** 1 can salmon (large size), 1 cup soft bread crumbs,  $1\frac{1}{2}$  teaspoons chopped parsley,  $\frac{1}{2}$  teaspoon salt, pepper, 2 eggs, 1 tablespoon lemon juice,  $\frac{1}{4}$  to  $\frac{1}{2}$  cup milk. Shred salmon with silver fork and remove all skin and bones. Mix with crumbs, parsley, lemon juice and seasoning. Beat eggs slightly and add to mixture. Next add milk enough to make a soft mass. Put this in a buttered baking dish. Place dish on a rack in hot water and bake 30 minutes. When firm turn out on a platter and garnish with parsley and slices of lemon, and serve with any desired fish sauce. Peas in white sauce make a good addition to this dish.

MRS. JESSE N. ELLERTSON.

**Cheese Loaf.** 1 pound cheese, 1 cup olives if desired,  $\frac{1}{2}$  cup shelled walnuts,  $\frac{1}{2}$  cup cream. Work cheese and cream into a soft pulp. Add nuts and stoned olives. Press into mould and place on ice 1 hour before serving.

MRS. J. F. MacKNIGHT.

**Hash.** Chop raw potatoes fine, take scraps of cold meat and chop fine, take 1 onion and fry with butter. Add meat and potatoes, season with salt, pepper and butter, cover with milk and bake until nearly done, then add 1 well beaten egg and finish baking.

MRS. CLYDE VAUGHT.

**Braised Mutton.** Use meat that is too tough to fry or roast; wash, wipe and place in hot kettle with about 2 tablespoons of drippings or other fat. Turn constantly until the meat is a golden brown; season with salt, pepper and minced onion, add enough boiling water to almost cover and cook slowly until the meat is tender. Thicken gravy with flour or if preferred add macaroni so that it will be cooked in time to serve with the mutton.

MRS. JOHN G. GUBLER.

**Jellied Chicken.** Boil 2 chickens until very tender with 1 onion and 2 carrots. Let soup boil down to about 1½ quarts. Strain and add white pepper, salt and butter to taste and 1 full box of Knox's gelatine. Pick meat from bones and place small pieces of the carrots in gem tins. Pour hot soup over meat and cool. This will serve about 36 people.

MRS. FITZGERALD.

**Pork Tenderloin With Sweet Potatoes.** Wipe tenderloin. Put in a dripping pan and brown quickly in hot oven, sprinkle with salt, pepper and powdered sage, bake 45 minutes, basting often, pare sweet potatoes and parboil 10 minutes, drain and put in pan with meat, cook until tender. Baste with meat, parboil potatoes as soon as meat is put on, as it takes 40 minutes or longer to cook them.

MRS. R. J. STAYNER.

**Vegetable Hash Loaf.** 2 cups chopped cold meat, ½ cup cooked carrots, ½ cup cooked string beans or peas, ½ cup milk, 1 small onion, 2 tablespoons flour and 2 tablespoons butter, 2 eggs, salt, pepper and seasoning. Put meat and vegetables through food chopper, mix well. **Sauce**—White sauce of flour, butter and milk. Stir mixture into sauce and season with salt, pepper and a few drops of worchestershire sauce, pack into baking dish and bake 1 hour in medium oven. Boil eggs, let cool and slice. Turn loaf on hot platter, garnish with eggs and parsley or celery. This is excellent hot or cold.

ETHEL PERRY.

**Minced Liver.** Simmer the liver in water for 25 minutes, drain and chop fine, add 2 onions chopped and pepper and salt, put in sauce pan, cover with cold water and cook 20 minutes, then add enough bread crumbs to make a thick gravy. Make a border of mashed potatoes around a platter and pour minced liver in center.

MRS. ARTHUR REDD.

**Cheese Fondue.** 1 cup scalded milk, 1 cup soft stale bread crumbs, ¾ cup mild cheese cut fine, 1 tablespoon butter, ¼ teaspoon salt, ¼ teaspoon mustard, 2 eggs, a few grains cayenne pepper. Add all ingredients to hot milk. When well mixed remove from fire and add 2 beaten yolks of eggs. Fold in beaten whites, pour into buttered baking dish and bake 20 minutes in moderate oven. Serve immediately.

IVA FAUSETT ALLRED.



**Oysters and Macaroni.** Take 1 package of macaroni and cook until done. Put a layer into a baking dish and add a layer of oysters, season with salt, pepper and butter, repeat with alternate layers of macaroni and oysters until dish is full. Bake until brown and serve.

MRS. JULIA WENDEL.

**Potato Loaf.** 2 cups mashed potatoes, 2 tablespoons minced onion, 1 tablespoon green peppers or pimento,  $\frac{1}{2}$  cup canned tomatoes, 1 egg, 1 teaspoon salt, pepper, one-third cup ground peanuts. Mix the ingredients, turn the mixture into a buttered baking dish, brush over with melted butter. Bake in a moderate oven for 25 minutes.

MRS. J. A. FORSYTH.

**Chicken Friccassee.** Cut up the chicken and sprinkle with salt the night before (this helps to make it tender), roll in flour and fry in hot fat to a light brown, then put in kettle and boil with very little water until tender. Make a brown gravy out of the liquid, but do not let burn.

MRS. G. A. FAUSETT.

**Meat Rolls.** Biscuit dough: 1 cup flour,  $\frac{1}{2}$  cup milk, 2 teaspoons baking powder and 1 tablespoon fat. Grind meat and add sage to taste, pepper and salt. Fold the biscuits over meat, moisten the edges and squeeze together. **Sauce**—1 cup tomatoes, 2 tablespoons flour, 1 tablespoon butter,  $\frac{1}{2}$  teaspoon salt and  $\frac{1}{8}$  teaspoon pepper. Pour over rolls while hot.

ADA WHITMORE.

**Veal Roll.** Chop and mix together 3 thin slices bacon, 1 button garlic, some parsley, onion size of walnut, salt and pepper. Then cut veal steak or veal sirloin into pieces of about 2 inch squares or little larger and fill with some of the above mixture. Fasten the rolls with 2 toothpicks, spread with flour and put into casserole. Cover rolls with 1 can tomato soup mixed with 1 cup water and let bake  $1\frac{1}{2}$  hours in oven. About 60c worth of veal will make 5 rolls. This serves very nicely with either baked or mashed potatoes.

MRS. JOSEPH BARBOGLIO.

**Veal Loaf.** 3 pounds veal chopped fine,  $\frac{1}{2}$  cup butter, 3 eggs, 3 tablespoons cream or milk. Mix eggs and cream with the veal; 4 crackers rolled fine, 1 teaspoon pepper, 1 large teaspoon salt, 1 large teaspoon sage. Mix together and form into loaf. Bake  $2\frac{1}{2}$  hours, basting frequently.

MRS. H. S. ROBINETT.

**Pot Roast of Veal.** Take a good piece of veal cut in small pieces about the size of an egg. Roll in flour and brown well in butter with a small chopped onion. Add banquet of herbs to suit taste, seasoning and about a cup of water. Keep moist with broth or water during the cooking. Cook about 2 hours. Thicken gravy and add about a cup of mushrooms, when ready to serve.

MRS. AMBROSINE MONNET.

## VEGETABLES

**Rice and Peas.** Two cups peas and  $\frac{1}{2}$  pound salt pork, 1 cup rice,  $\frac{1}{2}$  cup minced ham, 1 teaspoon grated onion and 1 tablespoon butter. Cook peas with pork, boil rice in separate pan. When both are tender mix, add ham, onions and butter, simmer a few minutes and serve. Beans and rice fixed this way make an excellent dish.

ETHEL PERRY.

**Italian Spaghetti.** Cut a garlic, rub the inside of a pan with it. Then cut garlic and a small onion and fry in butter, add a little water and stew for 5 minutes. Cut round steak in pieces as for stew, brown and add 1 can tomatoes and  $\frac{1}{2}$  cup water. Let stew until meat is done, stirring frequently. Season with salt and pepper, pour over spaghetti which has been boiled 20 minutes and sprinkle with Roman cheese and serve.

MRS. GEORGE A. FAUSETT.  
MRS. KATHERINE S. ERZ.

**Smothered Onions.** 3 large onions sliced  $\frac{1}{4}$  inch thick, beat 1 egg then dip onions in egg and then in flour. Now fry in deep fat to a golden brown. While frying salt and pepper to taste the same as meat.

MRS. T. OSTLER.

**Boston Baked Beans.** 1 quart navy beans,  $\frac{1}{2}$  cup molasses or brown sugar, 1 tablespoon salt, small pieces of salt pork or bacon and  $\frac{1}{2}$  teaspoon mustard, soak beans over night and bring to a boil, add salt and meat, cook until tender, put in baking dish and add molasses and bake 30 minutes.

EFFIE ANDERSON.

**Puree of Cabbage and Potatoes.** 1 pint boiled finely minced cabbage, 6 medium sized potatoes, 2 tablespoons butter or savory drippings, 2 teaspoons salt,  $\frac{1}{2}$  teaspoon pepper,  $\frac{1}{2}$  pint hot milk. Peel the potatoes and put them in stewpan with boiling water enough to cover them. Cook just 30 minutes, pour off water and mash fine. Cook about 5 minutes longer, after beating in the hot milk, seasoning and cabbage.

MRS. CLYDE VAUGHT.

**Rice Croquettes.** 1 cup boiled rice, 2 tablespoons sugar, a little nutmeg or lemon peel, 1 egg beaten, 1 teaspoon butter. Mix well; rice should be warmed; flour the hands when mixture is shaped into croquettes. Egg and crumb. Fry in deep fat to a delicate brown; drain on brown paper; serve with syrup or pudding sauce for dessert, or as sweet entement at lunch.

MRS. GEORGE NIXON.

**Spiced Cabbage.** Boil cabbage in salt water until tender, drain and chop fine, add 1 cup cream and a little thickening, serve with sugar and cinnamon on top.

MRS. J. E. JENSEN.

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**Parsnip Fritters.** Wash parsnips, cook 45 minutes and drain, plunge in cold water, when skins will peel off easily. Season with butter, salt and pepper, shape in small round cakes, roll in flour saute in butter, and serve immediately.

MRS. L. J. LLOYD.

**Baked Squash on the Half Shell.** Saw a hard shell squash in halves and remove seeds, add  $\frac{1}{4}$  pound butter,  $\frac{3}{4}$  cup sugar, 1 cup cream and salt to taste, to each half. Set halves in shallow pan of water and bake slowly, as it begins to bake take spoon and scrape from shell, repeat this until baked. When done the half shell will be even full and of a creamy consistency, it takes from 2 to 3 hours to bake properly.

MRS. L. H. DOYLE.

**Carrots a la Sauce.** Cut the carrots in shoe string pieces and fry until brown in butter. Make a white sauce with a tablespoon of butter and 1 of flour, and a cup of milk. Cook until thick. Season. When ready to serve arrange the carrots on a platter and cover with sauce. Sprinkle a little cinnamon over the top.

MRS. MARIE REVOIR.

**Corn Timbals.** 1 can corn ground through meat grinder, 1 cup rich milk, 2 eggs, salt and pepper to taste, 1 teaspoon sugar. Bake in pan of water until firm, same as a custard.

MRS. A. HEPPLER.

MRS. MARTHA CRAGUN, Clear Creek.

**Corn Fritters.** 1 can corn, 3 large tablespoons flour, 3 tablespoons milk, salt and pepper to taste, 1 teaspoon sugar, 3 eggs. Separate the eggs, mix all ingredients well, adding the well beaten eggs last. Fry in hot lard.

MRS. F. M. SANFORD.

**Green Peppers Stuffed.** Stuffed peppers may be served as a vegetable or as an entree. Use peppers of uniform size, cut a piece off the stem end, or cut them in two lengthwise and remove the seeds and partitions. Put them in boiling water with a pinch of salt for 5 minutes to parboil. Fill each with a stuffing made of equal parts of softened bread crumbs and minced meat (cold leftovers) well seasoned with salt, butter and a few drops of onion juice. Place them in a baking dish with water, or better, stock  $\frac{1}{2}$  inch deep, and bake in a moderate oven for half an hour. Remove carefully to another dish.

MABEL PEACOCK.

MRS. L. M. RASMUSSEN.

**Spaghetti With Tomatoes.** Wash spaghetti and put in a stew pan. Cover with cold water and cook until tender. Remove from fire and drain. Fry in butter some good fresh hamburger, stirring with a fork so as to cook it thoroughly. When cooked add the cooked spaghetti and can of tomatoes. Cook together until well blended. Salt and pepper to taste and add a dash of cayenne.

MRS. BLANCHE JOHNSTUN.

**Fillet of Irish or Sweet Potato.** Take even sized potatoes. Wash and wipe thoroughly. Cut lengthwise through center, scoop out part of the inside sufficiently large to hold the filling. Dust this cavity with salt and pepper, add a small piece of butter. Fill cavity with 2 tablespoons sweet corn. Season and add a little butter. On this place a tablespoon of white sauce and sprinkle over with bread crumbs. Bake 30 minutes or until the potatoes can be easily pierced with a fork.

MRS. F. L. BUCKIO.

**Rice With Mushrooms.** Fry a good sized piece of butter in a stew pan with a little piece of onion and two or three slices of salt bacon chopped fine. When onion is browned add 1 cup washed rice. Mix well and add a cup of water or broth. Cook slowly and stir often. Add more water as required until rice is done. When almost ready to serve toss up the contents of a can of mushrooms in browned butter and add to rice. Cook awhile longer and serve hot.

MRS. EMMA BERNARDI.

**Stuffed Cabbage.** 1 solid head cabbage, 1 pound sausage, 1 cup bread crumbs,  $\frac{1}{4}$  cup milk, 1 egg, pinch of mace. Cut top from cabbage and stuff, tie in cloth and steam 2 hours. Serve with tomato sauce.

MRS. FAUSETT.

**Potatoes Au Gratin.** Butter a baking dish. Have ready the desired number of potatoes sliced thin, some grated cheese and chopped celery. Arrange in dish a layer of potatoes, then one of cheese and sprinkling of celery and salt and pepper. Repeat until all ingredients are used. Top with grated cheese and bits of butter. Bake covered without stirring in slow oven about  $1\frac{1}{2}$  hours. Uncover and let brown. Serve in dish in which they are cooked.

MRS. AMBROSINE MONNET.

**Baked Beans.** 2 cups navy beans washed thoroughly, put in kettle with 1 quart cold water and pinch of soda. Let boil slowly for  $\frac{1}{2}$  hour, pour off water, put beans in baking pan, add 1 teaspoon each of mustard and chili powders, 1 tablespoon molasses, 1 pint canned tomatoes and salt to taste. Mix well and place several slices nice pork on top. Hot water enough to cover well and bake about 2 hours in hot oven.

MRS. L. RASMUSSEN.

**Spaghetti With Meat Gravy.** Sear 2 pounds good meat in a tablespoon of butter and 2 or 3 slices of salt bacon chopped fine, salt and pepper the meat and put in oven. Baste occasionally with water, cook about 1 hour, when nearly done add tomatoes or mushrooms. Thicken the gravy slightly and pour over cooked spaghetti. Cook spaghetti in plenty of boiling salted water. Drain and pour cold water over them to harden. Drain well, toss up in meat gravy and serve hot.

MRS. FRANK GROSSO.

**Corn Oysters.** 1 can corn, 1 level tablespoon flour, 1 egg yolk,  $\frac{1}{2}$  teaspoon salt, pinch of pepper, beaten white of 1 egg. Add to the corn the flour, beaten yolk and salt and pepper. Just before cooking add white of egg well beaten. Drop by spoonfuls into hot fat and fry until brown. This may also be used to fill peppers.

MRS. WILLIAM EMIGHOLZ.

**Stuffed Green Peppers.** 1 cup dry bread crumbs, one-third teaspoon salt,  $\frac{1}{4}$  teaspoon pepper, 1 teaspoon onion juice, 1 tablespoon chopped parsley, 2 tablespoons melted butter. Hominy, rice and other cooked cereal may take place of bread crumbs. Clean peppers carefully. Put in boiling salted water for 5 minutes. Drain, fill with dressing and bake 30 minutes.

MRS. FRANK AVERILL.

**Creamed Onions.** Cook 3 medium onions well done, slice fine. When done drain, add cup of milk, teaspoon butter, season to taste and thicken enough to make them creamy.

MRS. MYRTLE CRAGUN, Clear Creek.

**Spanish Rice.** 1 cup washed rice, 2 cups strained tomatoes, 3 cups water, 2 medium onions cut fine, 2 medium pimientos cut fine, or green peppers, 2 teaspoons salt, 2 tablespoons butter. Bring to a boil. Bake in covered dish 1 hour.

ANNA FROST OTTE, Logan.

**Cheese Omelette.** Beat 6 eggs until very light, add  $\frac{1}{2}$  cup milk, salt and pepper to taste and put in pan in which a small piece of butter has been heated. Let cook until it begins to set, then sprinkle with finely shaved or grated cheese and cook until it becomes firm but not hard. Serve at once on a hot platter.

MRS. STANLEY A. BALLINGER.

**Spaghetti and Cheese.** Put contents of 1 small package of spaghetti into boiling salted water, cook until tender, drain, fry together a good sized piece of butter and 1 medium sized onion. When onion is browned, add two-thirds of a can of tomatoes, cook a few minutes longer, turn mixture over and stir. Have ready about  $1\frac{1}{2}$  cups grated Swiss cheese or any other good cheese, sprinkle over spaghetti and serve hot.

MRS. LUCY MILANO.

**Stuffed Onions.** 4 large flat onions, 1 cup chopped cooked ham or meat, yolk of 1 egg, 2 tablespoons cream,  $\frac{1}{2}$  cup milk, butter, seasoning and buttered crumbs. Boil onions until tender but not broken, drain and when cold remove centers, chop centers and add to ham, season to taste, moisten with cream and beaten yolk and fill cavities with mixtures. Place a piece of butter on top of each and set in deep dish. Pour milk around them. Cook 20 minutes, covered. Uncover, sprinkle with the buttered crumbs and return to oven to brown. Onions prepared this way may be served as an entree or as a meat substitute for luncheon.

PAULA G. WALTERS.



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**Baked Macaroni.** Use 1 package macaroni and boil in salt water until tender, drain, add 1 cup milk,  $\frac{1}{2}$  pound cheese cut in thin slices and  $\frac{1}{2}$  can tomatoes. Put in baking dish, sprinkle with pepper, put a few small pieces of butter on top. Bake until tomatoes and cheese are mixed thoroughly with the macaroni.

MRS. STANLEY A. BALLINGER.

**Beets With Sour Sauce.** To 2 tablespoons butter add 2 teaspoons flour, blend and add  $\frac{1}{2}$  cup beet water, to this add  $\frac{1}{4}$  cup vinegar, 1 teaspoon salt, 1 teaspoon sugar,  $\frac{1}{4}$  cup cream whipped, few grains pepper. Add the cream and vinegar slowly so as not to curdle the mixture. When beets are well cooked peel and cut in cubes and add to sauce.

ANNIE JONES.

**Sweet Potato Croquettes.** To 2 cups hot boiled riced sweet potatoes add 3 tablespoons butter,  $\frac{1}{2}$  teaspoon salt, few grains pepper and 1 beaten egg, shape in croquettes, roll in bread crumbs, then in egg diluted with a little milk and in the crumbs again. Fry in deep fat and drain. Have the fat hot enough to brown a cube of bread while you count to forty slowly.

MRS. ZINA B. GOOLD.

**Parsnips.** Cleanse parsnips thoroughly and cut in two lengthwise; cut large ones in quarters, drop into a kettle of boiling salted water, cook until soft, then drain. Cut in convenient pieces and remove hard center, put them in a frying pan with melted lard or butter and fry to a golden brown, season. Carrots are good prepared in this way.

MRS. JOHN G. GUBLER.  
MRS. S. W. GOLDING.

**Baked Beans.** Put 1 quart of beans in cold water and cover well, let boil until tender, place in crock or deep pan with squares of bacon and a little onion. Alternate layers until all the beans are used. Pour over them 1 tablespoon molasses, juice of 1 can tomatoes. Bake covered for 2 hours.

MRS. F. W. ROBINSON.

**Spinach With Eggs.** Wash spinach thoroughly and cook with very little water in open kettle. (Cooking the spinach in a covered kettle destroys the color.) When it is done, drain and chop fine. Make a white sauce by blending 1 tablespoon butter with  $1\frac{1}{2}$  tablespoons flour in saucepan. When well mixed add 1 cup cream or rich milk and salt and pepper to taste. Let mixture cook until rather thick. Beat well 4 or 5 eggs and add 3 tablespoons milk to each egg. Season and cook in hot butter or fat. Arrange spinach in middle of platter, cover with white sauce and arrange sections of egg omelette around the edge. Excellent.

MRS. J. C. BERGLUND.

**Glazed Sweet Potatoes.** Wash, pare or scrape 6 medium sized potatoes and cook for 10 minutes in boiling salted water. Drain and put into buttered baking dish. Make syrup by boiling  $\frac{1}{2}$  cup sugar, one-third cup water, 1 tablespoon butter for 3 minutes. Brush potatoes with this mixture and bake for 15 minutes, basting at the end of 7 minutes with remainder of syrup.

MRS. SULLIVAN.

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## PICKLES AND RELISHES

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**Olive Oil Pickles.** Soak over night 100 medium sized cucumbers and 2 quarts pickling onions in  $1\frac{1}{2}$  cups salt, drain well, slice cucumbers and onions, stir in 1 cup olive oil, 1 tablespoon celery seed, 2 tablespoons mustard seed, 1 tablespoon tumeric, 2 tablespoons ground mustard, 1 cup sugar, 1 teaspoon alum, 1 cup sugar. Mix and put in jars. Fill up with cold vinegar and seal.

MRS. G. O. HORNER.  
ISABELL BRYNER.

**Pimento Spanish Pickle.** 4 quarts cucumbers peeled and sliced, large ones will do, sprinkle with salt and let stand 1 hour and drain, 5 cups brown or white sugar, 1 teaspoon celery seed, 3 teaspoons mustard seed,  $\frac{1}{2}$  teaspoon whole cloves, 3 teaspoons tumeric, 4 large peppers, 1 can pimentos, cover with strong vinegar and cook 30 minutes.

MRS. G. A. FAUSETT.

**Dill Pickles.** A layer of pickles and then a layer of dill until jar is filled, then cover with vinegar. To 1 gallon of vinegar, 1 cup salt, 1 cup sugar and 1 cup mustard. Put weights on to keep under liquid.

MRS. BELLE JOHNSON.

**Cucumber Relish.** This does not have to be cooked and does not have to be sealed. Grate or grind 1 dozen large cucumbers and 2 medium sized onions. Add 2 tablespoons grated horse radish,  $\frac{1}{4}$  teaspoon of cayenne, 1 tablespoon sugar, add 1 tablespoon salt, mix well, put in bottles and cover with vinegar.

CRYSTAL B. GUYMON.  
LA PRIEL FRANDSEN.

**Mustard Pickles.** 5 quarts small cucumbers, 4 quarts califlower, 4 quarts small onions, 2 ounces ground ginger, 1 ounce tumeric,  $\frac{1}{2}$  pound mustard, 4 pounds sugar, 1 gallon vinegar (or one-third strong vinegar and two-thirds water), 2 ounces white mustard seed, 1 ounce whole black pepper, 1 ounce whole allspice. Salt cucumbers, onions and califlower and let stand over night. Tie whole pepper and allspice in cloth and boil in vinegar with cucumbers, onions, cauliflower and white mustard seed. Mix mustard, ground ginger and tumeric with some vinegar or water and pour into pickles just as they boil. Let boil 20 minutes or until tender. Add thickening of flour before removing from fire.

MARGARET M. PARMLEY.

**Chow Chow.** 400 small cucumbers, 1 peck small onions, 2 heads cauliflower. Mix all together, let stand over night in salt water; wash well, place in large granite pan, add 2 gallons vinegar, 3 red peppers, 4 cups sugar, 3 teaspoons tumeric. Mix together and let simmer  $\frac{1}{2}$  hour. When nearly done stir in 4 tablespoons flour mixed with water to form paste. When done seal in jars.

MRS. McDONALD.

**Tomato Relish.** 1 peck large ripe tomatoes, pared, chopped and drained; 9 large onions, 2 bunches celery, 3 red peppers, 2 oz. mustard seed, 2 lbs. brown sugar,  $\frac{1}{2}$  cup salt, 2 quarts cider vinegar. Mix chopped vegetables, dissolve sugar in vinegar, pour over and seal.

MRS. W. H. PACE.  
MABEL STOWELL.

**Haden Salad.** 1 gallon chopped cabbage, 1 gallon chopped ripe tomatoes, 1 quart chopped onions,  $\frac{1}{2}$  pint red peppers chopped and seeds removed, 13 small green peppers chopped. Mix all together except tomatoes and salt and let stand a few hours or all night, drain and add 2 tablespoons cinnamon, 2 tablespoons celery seed, 1 tablespoon tumeric, 2 pounds sugar and 1 gallon vinegar. Cook  $\frac{1}{2}$  hour. Cook tomatoes at same time but separate, then mix. Cook  $\frac{1}{2}$  hour longer and seal in glass jars. 9 quarts.

MRS. J. C. MUELLER.

**One Gallon Pickled Onions.** Small silver skinned onions. Remove skins, put into brine strong enough to bear up an egg and let stand 24 hours. Drain and place in glass jar first a layer of onions then a sprinkling of horseradish, cinnamon bark, cloves and cayenne pepper; repeat until jar is full. To 1 gallon pickles use  $\frac{1}{2}$  teaspoon cloves, 4 teaspoons cinnamon bark. Boil 1 quart brown sugar in 1 gallon vinegar and pour this over pickles until jar overflows. Seal airtight.

MRS. ELLA BRYNER, Helper.

**Chow Chow.** 6 quarts cucumbers, 4 quarts onions, 1 large cauliflower, 3 tablespoons mustard seeds, 2 tablespoons celery seed,  $1\frac{1}{2}$  tablespoons allspice (whole), 2 tablespoons white peppers (whole), 1 tablespoon cloves. Tie in cloth and let stand over night in vinegar.  $1\frac{1}{2}$  cups Coleman's mustard, 1 cup flour, 1 cup sugar, 1 tablespoon tumeric. Put sugar, mustard, flour and tumeric together and mix well with enough vinegar to make a cream. Take  $1\frac{1}{2}$  gallons vinegar, put on fire, let come to boil, add mixture and cook well. Put pickles in pan and pour mixture over, boil. Put cucumbers and onions in brine 24 hours, cauliflower in brine 12 hours.

MRS. M. E. BROOKS.

**Mustard Pickles.** 1 quart small cucumbers, 1 quart large cucumbers, 1 quart small onions, 1 large cauliflower cut in pieces, 4 green peppers cut fine. Pour over these 4 quarts water and 1 pint salt, let stand 24 hours. Drain, then place vegetables in hot water to scald. Mix 1 cup flour, 6 tablespoons mustard, 1 tablespoon tumeric powder, cold vinegar enough to make smooth paste, then add 1 cup light brown sugar,  $\frac{1}{2}$  cup white sugar and enough vinegar to make 2 quarts in all. Boil until it thickens, stirring constantly. Add vegetables and cook until heated through. Makes 5 quarts.

MABEL PEACOCK.  
MRS. GEORGE ROBB.  
MRS. LA VERNE LLOYD.

**Green Tomato Pickles.** 1 peck green tomatoes, salt,  $\frac{1}{2}$  dozen good sized onions coarsely sliced, 6 red peppers chopped, 1 cup sugar, 1 tablespoon each of allspice, cinnamon and mustard, 1 teaspoon cloves, 3 pints cider vinegar. Slice tomatoes, sprinkling thoroughly with salt not too heavily, let stand over night, then drain. Place tomatoes and onions in alternate layers in kettle, add other ingredients, cook until tender.

MRS. C. H. STEVENSON.

**Mustard Pickles.** 4 quarts cucumbers, 2 quarts onions, salt and let stand 24 hours, drain thoroughly, add 1 quart vinegar, 1 pint water, 2 cups sugar, 1 teaspoon pepper 1 teaspoon tumeric, 3 tablespoons flour. Cook about  $\frac{1}{2}$  hour and seal while hot.

MRS. L. RASMUSSEN.  
MRS. LILLY LANGFORD.

**Tomato Catsup.** To 1 peck ripe tomatoes add two-thirds cup salt, 1 tablespoon black pepper, 2 tablespoons cloves, 2 tablespoons allspice, 1 large sweet red pepper, 4 large onions chopped fine, 1 teacup brown sugar, 1 quart vinegar. Pour boiling water on tomatoes to remove skins, cut into pieces, add above ingredients, boil 2 hours, add a handful of peach leaves, mash through a colander and boil again. Bottle while hot and seal.

MRS. CARRIE E. BEAN.

**Chili Sauce.** 50 ripe tomatoes, 8 onions, 6 red peppers, 6 green peppers, 2 tablespoons sugar, 5 tablespoons salt, 2 tablespoons celery seed or 1 bunch celery, 7 cups vinegar, spices to taste. Boil 4 hours and bottle.

MARY BEAN.

**Piccalilli.** 1 peck green tomatoes sliced,  $\frac{1}{2}$  peck onions sliced, 1 cauliflower, 1 peck small cucumbers. Let stand in salt and water 24 hours. Put in kettle with handful grated horseradish, 1 ounce tumeric, 1 ounce whole cloves,  $\frac{1}{4}$  pound whole pepper, 1 ounce casia buds or cinnamon, 1 pound white mustard seed, 1 pound English mustard. Place in kettle in layers and cover with cold vinegar. Boil 15 minutes and stir constantly.

MRS. FRANK AVERILL.

**Dill Pickles.** To each gallon water add 1 cup salt, 1 cup vinegar. Wash medium sized cucumbers, place in barrel with dill stock, keep well covered with this brine. Keep weight on cucumbers and skim every 3 mornings during warm weather.

MRS. S. C. MILES.

**Chopped Chow.** Chop fine 4 quarts cucumbers and 4 quarts green tomatoes, 12 large onions and 1 large cabbage. Soak in 1 cup salt water over night. Chop 6 bell peppers and 6 hot peppers, cover with vinegar and cook well. Then add 3 tablespoons mustard and 1 heaping tablespoon curry powder and 1 of tumeric. Bowl of brown sugar and boil pickling spices in 1 quart vinegar. 1 tablespoon mustard seed.

MRS. JAMES S. MATHIS.



**Tomato Sweet Pickles.** 1 peck green tomatoes, 6 large onions, sliced; add 1 cup salt and let stand over night, drain, add 2 quarts water, 1 quart vinegar, boil 15 minutes. Drain again, throw away this vinegar, add to pickles 2 pounds sugar, 2 quarts vinegar, 2 tablespoons each of cloves, ginger, allspice and mustard, 2 teaspoons cinnamon, 1 tablespoon cayenne. Boil 15 minutes.

MRS. W. W. JOHNSON.

**Uncooked Catsup.** 1 peck ripe tomatoes, 2 cups chopped onion, 2 cups chopped celery,  $\frac{1}{2}$  cup white mustard seed, 2 cups granulated sugar,  $\frac{1}{2}$  cup salt, 2 teaspoons black pepper, 2 teaspoons cinnamon, 4 sweet peppers, 4 quarts vinegar. After tomatoes are chopped pour off all juice.

MRS. J. J. WEIGMANN.  
MRS. W. E. ANDERSON.

✓ **Canned Corn Salad.** 18 ears corn, 4 large onions, 2 green peppers, 1 large cabbage. Chop onions and cabbage fine and boil 15 minutes in 2 quarts vinegar, not too strong. Add corn cut from cob. Mix together thoroughly 2 cups sugar,  $\frac{1}{4}$  cup salt, 1 cup flour, 2 tablespoons curry powder, add 1 cup water and stir until smooth. Add to hot corn and cabbage and boil  $\frac{1}{2}$  hour. Seal while hot. A good winter relish.

MRS. S. S. YOUNG.

**Chili Sauce.**  $\frac{1}{2}$  bushel tomatoes not too ripe, 1 peck onions chopped, 1 quart good cider vinegar, 1 tablespoon mustard, 2 tablespoons cinnamon, 1 tablespoon allspice,  $\frac{1}{2}$  tablespoon cloves, 6 red peppers, 2 cups sugar,  $\frac{1}{2}$  cup salt (small), 1 teaspoon nutmeg.

MRS. W. E. ANDERSON.  
MRS. J. O. FAUSETT.

**Spanish Pickle.** 1 peck green tomatoes thinly sliced, 8 onions thinly sliced, 1 cup salt,  $\frac{1}{2}$  ounce cloves,  $\frac{1}{2}$  ounce pepper corns,  $\frac{1}{2}$  cup brown mustard seed, 1 pound brown sugar, 4 green peppers finely chopped. Sprinkle tomatoes with salt, let stand over night. Drain in morning and put in kettle, adding remaining ingredients and using enough vinegar to cover all. Heat vinegar to boiling point and boil  $\frac{1}{2}$  hour and seal.

MRS. W. T. HUFFMAN.  
MRS. WINNIFRED CALLAHAN.

**Catsup.** 1 peck ripe tomatoes, 4 large onions, 4 tablespoons mixed spices, put in bag,  $\frac{1}{2}$  teaspoon red pepper,  $\frac{1}{2}$  pint vinegar,  $1\frac{1}{2}$  cups brown sugar, 2 tablespoons salt, garlic. Boil down and strain and boil down and bottle.

LOISE OCKEY.

**Chili Sauce.** 1 cup chopped celery, 3 tablespoons salt, 2 cups chopped onion, 3 pints vinegar, 12 large tomatoes, 3 cups sugar, 3 tablespoons cornstarch,  $\frac{1}{4}$  teaspoon red pepper. Boil celery, salt, onion and vinegar for 30 minutes. Add sugar and tomatoes and boil. Make a paste of cornstarch and water and add to mixture. Boil 5 minutes after cornstarch is added.

MRS. R. M. MAGRAW, Hiawatha.

**Tomato Relish.** 1 peck ripe tomatoes, chop and drain; 9 onions chopped, 2 ounces celery chopped, 3 red peppers, 2 pounds brown sugar, 2 ounces white mustard seed,  $\frac{1}{2}$  cup salt, 2 quarts cider vinegar. Mix all together and bottle.

MRS. OTTE, Logan.

**Pickles.** 1 gallon vinegar, one-third cup mustard,  $\frac{1}{2}$  cup salt, pinch of alum. Wash fresh cucumbers and put all together in a jar and let cure.

MRS. LILLY WOLFE.

**Mustard Pickles.** 4 quarts small green cucumbers, 1 quart white onions. Cut cucumbers in slices and cover with 1 pint salt and 2 gallons water. Let stand 24 hours, drain. Mix 6 tablespoons mustard, 1 tablespoon tumeric, 1 cup flour, wet with vinegar to smooth paste. Add 1 cup sugar and 2 quarts vinegar. Heat and when boiling hot add pickles, boil 10 minutes, seal in jars.

MRS. J. F. SAUER.

**Ripe Tomato Relish.** 1 peck ripe tomatoes, peeled, chopped and drained: 9 large onions, 2 bunches celery, 3 red peppers, 2 oz. mustard seed, 2 pounds brown sugar,  $\frac{1}{2}$  cup salt (small), 2 cups cider vinegar. Chop celery, onions and peppers, mix all together and put in jars.

MRS. THOMAS FOUTS.

**Pickled Cherries.** Cut half stem from black cherries, fill bottle with cherries; fill bottle with dilute vinegar, add  $\frac{1}{2}$  teaspoon salt, screw lid on tightly.

GOLDIE FAUX.

**Black Catsup.** 1 gallon tomatoes, 1 tablespoon pepper, 1 tablespoon salt, 1 tablespoon mustard, 1 teaspoon red pepper, 1 pint vinegar, 2 tablespoons cloves, 2 tablespoons allspice. Stew tomatoes well and put through colander, put in ingredients and boil 20 minutes. Seal in bottles.

MRS. SUSIE ALLDEREDGE.

**Catsup.** 1 peck ripe tomatoes, 10 large onions, chopped, 2 tablespoons mustard, 1 cup vinegar, 2 cups sugar, 2 tablespoons salt, 1 tablespoon black pepper, 1 tablespoon red pepper.

ANNA FROST OTTE, Logan.

**English Relish.** 6 full grown cucumbers, 6 large onions, chopped; cover with 1 cup salt, put in bag and let drain 24 hours in cool place, turn in mixing bowl and add 1 cup sugar, 1 teaspoon each of white pepper and salt, moisten with vinegar, put in sealed jars.

MRS. L. R. FULLMER.

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## SALADS AND SALAD DRESSING

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**Vegetable Salad.** 1 cup finely cut red cabbage, 1 cup cold boiled beets, 1 cup cold boiled carrots, 1 cup cold boiled potatoes, 1 cup finely cut celery, 1 head lettuce, 1 cup French dressing. Soak cabbage in cold water 1 hour, drain and add beets, carrots, potatoes and celery, mix well together, season with salt and pepper, serve on lettuce leaves with dressing.

KISTY FAUSETT.

**Bean Salad.** 1 cup sour cream, 1 cup vinegar, one-third cup sugar, 1 egg, 1 tablespoon butter, 1 tablespoon flour. Boil vinegar, sugar and butter, beat egg, cream and flour together and add to mixture while on stove, boil 5 minutes, remove from stove, add 1 tablespoon salt, pepper, mustard and beat well together and mix with cold cooked beans, any kind of beans is good.

KISTY FAUSETT.

**Dainty Apples.** 6 large, firm apples peeled and cored.  $\frac{1}{2}$  lb. cinnamon drop, 1 cup chopped dates and nuts, have ready a deep kettle of boiling water, add 1 cup sugar and cinnamon drops. Add apples but do not cover kettle, let boil slowly until tender and colored nicely. Set out to cool, then stuff with dates and cover with whipped cream.

MARIE BRYNER.

**Candle Light Salad.** Place lettuce leaves on salad plate, then place 1 ring of pineapple. In the center of pineapple place  $\frac{1}{2}$  of large banana and put 1 marichina cherry on very top. Arrange whipped cream to resemble candle drippings. Serve.

MINNIE BROWN.

**Italian Salad.** 2 cups spaghetti or macaroni, 1 cup cooked peas, 1 cup pimento cut in small pieces, 1 small onion (grated), 1 small can shredded shrimp, 3 chopped hard boiled eggs and mayonnaise dressing. Break in  $\frac{1}{2}$ -inch pieces spaghetti or macaroni, boil until tender in salted water, drain and rinse in cold water, drain again. Add other ingredients, cold, to the macaroni and moisten with mayonnaise. Serve on lettuce, sprinkle with parsley and top with an olive.

MRS. EDITH PRINCE.

**Beet Salad.** 1 can beets, 1 small bunch celery, 1 pound English walnuts, season with salt and pepper, mix with mayonnaise dressing.

MRS. J. A. FORSYTH.

**Cabbage Salad.** 1 small cabbage, 1 onion, 4 apples and a little salt and pepper ground fine. **Dressing**—1 egg, 1 teaspoon mustard, 1 teaspoon sugar, pinch of salt, 1 cup sweet vinegar, butter the size of a walnut. Beat together and cook until it thickens, when cold add 1 cup sweet cream.

MARINDA GRANGE.

**Cream Salad Dressing.** 2 tablespoons butter, 3 tablespoons flour, 2 tablespoons sugar, 2 eggs, 1 teaspoon salt,  $\frac{1}{2}$  teaspoon mustard, 1 cup milk,  $\frac{1}{2}$  cup vinegar. Make a sauce of butter, flour and milk, beat eggs and add seasonings. Add first mixture gradually to egg mixture and cook over hot water, add vinegar and strain, cool before serving.

MRS. A. W. SHINER.

**Baked Apple Salad.** Peel and core, but leave whole, nice firm apples. Bake in moderate oven. After baking fill the heart with chopped nuts, olives and pimentos mixed with salad dressing. Pour salad dressing over the fruit and sprinkle with nut meats.

MRS. SAM NAYLOR, Sunnyside.

**Apple and Banana Salad.** Roll some sliced bananas in lemon juice and sugar. To this add an equal amount of finely sliced eating apples. Prepare skin of bananas by removing one-third section. Mix apples and bananas together with a French dressing. Fill the shells and dot with mayonnaise dressing. May be served with toasted snowflake sodas.

MRS. SAM NAYLOR, Sunnyside.

**Date and Apple Salad.** Peel and core 4 large tender apples and cut them carefully into straws. Stone  $\frac{1}{2}$  cup dates, cut them up and add carefully to apples. Over this pour dressing, carefully made. Cover and allow to stand  $\frac{1}{2}$  hour. Serve on lettuce leaves, adding teaspoon mayonnaise to garnish, also a few stuffed dates.

MRS. SAM NAYLOR, Sunnyside.

**Banana Salad.** 2 oranges, 4 bananas,  $\frac{1}{4}$  pound peanuts (chopped fine), lemon juice. Cut bananas into halves lengthwise and then cut each half into quarter lengthwise. Roll each piece in finely chopped peanuts. Arrange with slices of oranges on lettuce leaves and serve with mayonnaise dressing thinned with lemon juice.

MRS. J. VIVIAN POWELL.

**Chicken Salad.** Dice boiled chicken (white meat only) with celery and a little lettuce and then mix with salt and pepper to taste, vinegar and mayonnaise dressing, mix well, then serve on a leaf of lettuce with mayonnaise dressing and  $\frac{1}{2}$  of a boiled egg, with pickle on the side. Shrimp, lobster and crab meat mixed the same as the chicken salad makes a delightful salad.

RINETTI & CAPITOLA.

**Water Lily Salad.** 6 eggs boiled hard, remove yolks, cut the whites into pieces lengthwise. Select large nasturtium leaves and arrange the strips of whites on the leaves to represent petals. Mash yolks thoroughly adding 4 tablespoons mustard,  $\frac{1}{2}$  teaspoon salt and  $\frac{1}{2}$  teaspoon paprika. Mould 6 round balls and place in center of whites which represent petals. Put a little cracked ice around the edge of the nasturtium leaves.

MRS. DRUCILLA J. POWELL.  
MRS. C. H. ARCHER.

**Asparagus Salad.** Lettuce, cooked asparagus, hard boiled egg whites, salad dressing, pimentos, ripe olives, pickles, finely chopped parsley. In individual nests of lettuce leaves arrange asparagus in inch pieces, cover with salad dressing and sprinkle with hard cooked egg yolks chopped fine, mixed with  $\frac{1}{4}$  as much each of pickle and pimento finely chopped and  $\frac{1}{8}$  as much parsley finely chopped, sprinkle grated egg whites on top.

MRS. EMILY JUDD, Kenilworth.

**Salad Dressing.**  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup vinegar, pinch of salt and mustard, stir well together and put on stove to boil. Add 1 egg well beaten. Add cream to make as thin as desired.

MRS. JULIA WENDEL.

**Fruit Salad Dressing.** To 1 cup pineapple juice add 2 tablespoons flour, 4 tablespoons sugar and 1 teaspoon butter. Dilute pineapple juice  $\frac{1}{2}$  with water. Heat juice and water together. Add other ingredients, cool and serve in fruit mixture. Whipped cream may be added.

LEONA BRYNER.

**Salad Dressing.**  $\frac{1}{2}$  cup sugar, 2 tablespoons flour, 1 tablespoon mustard,  $\frac{1}{2}$  teaspoon salt, 1 cup vinegar, 2 eggs. Mix dry ingredients, add eggs and vinegar and beat with Dover egg beater. Cook in a double boiler to consistency of custard. Let cool. When ready to serve add 1 cup whipped cream.

MRS. ELIZA FOWLER.

Take above recipe, double the ingredients omitting the cream. When cool add 1 tall can of milk. Whip all together with Dover egg beater. If kept in a cool place it will keep indefinitely.

MRS. MARY E. BEAN.

**Cheese Relish.** 1 cup grated cream cheese,  $\frac{1}{2}$  cup cream or rich milk, 1 level teaspoon dry mustard, 1 level teaspoon salt, 2 eggs well beaten together,  $\frac{1}{2}$  small can pimentos cut in pieces, butter the size of an egg. Put butter in double boiler and when melted add milk, then salt and mustard, well blended. When milk is warm add cheese, stirring constantly until it melts. Now add eggs and stir constantly until a thick custard. Take from fire and add pimentos. Set away until cold and serve with crackers and hot coffee. Do not make into sandwiches, but serve from the bowl into bread and butter plates.

MRS. F. M. SANFORD.

**Shrimp Salad.** 1 can shrimp, 1 small onion, 2 eggs hardboiled. Method: Rinse shrimps in cold water, chop onion and eggs and mix together with mayonnaise. Serve on lettuce leaves with French dressing.

MRS. CARRIE BEAN.

**Chicken Salad.** 1 quart cold boiled chicken cut into small cubes, 1 pint finely cut celery, 1 teaspoon salt,  $\frac{1}{8}$  teaspoon pepper, 2 hard boiled eggs, 2 cups mayonnaise dressing.

CLARA FAUSETT.



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**A Good Salad Dressing That Will Keep.** Beat together yolks of 3 eggs or 2 whole eggs (yolks are better), 1 teaspoon mustard, little paprika, salt, 1 tablespoon flour, 1 tablespoon sugar, 1 cup sweet milk or sour cream (cream makes much better dressing). Heat  $\frac{1}{2}$  cup vinegar and pour slowly into mixture. Turn into a double boiler and cook until thick. This makes a pint of dressing.

MRS. H. W. COOPER.  
MRS. C. N. RUSSELL.

**Egg Salad.** Carefully remove shells from desired number of eggs—hard boiled. Cut in two and take out yolks. Rub yolks to a paste with an equal amount of good sardines from which the skin and bones have been removed. Season with salt, pepper and lemon and put mixture into the whites. These eggs may be served as a salad on lettuce leaves or as a picnic relish.

MRS. VIDA BRYNER.

**Cabbage Salad.** Chop desired amount of cabbage, salt well, let stand about 1 hour. In the meantime prepare dressing as follows: 1 cup cream,  $\frac{1}{2}$  cup vinegar, 1 tablespoon each of mustard, sugar and butter, melted. Let cream come to boil, add butter and vinegar, slowly. Beat eggs with mustard and sugar. Add to cream and remove from fire. Drain cabbage and pour dressing over it hot. A garnish of hard boiled egg slices looks well with this salad.

MRS. ALBERT BRYNER.

**Tomato Jelly Salad.** 1 large tablespoon gelatine,  $\frac{1}{2}$  cup cold water,  $3\frac{1}{2}$  cups tomatoes,  $\frac{1}{2}$  onion, 1 stalk celery, 1 bay leaf, 2 cloves, few grains cayenne pepper, 2 tablespoons vinegar. Soften gelatine 5 minutes in cold water; cook together all other ingredients, except vinegar, 10 minutes; add vinegar and soften gelatine and stir until dissolved; strain, pour in mold and set in cool place to form. When set, cut in slices and place on lettuce leaf and put any firm salad dressing on top. This is delicious served with cold meats or ground chicken, etc.

MRS. GEORGE B. MOWRY.

**Corn Salad.** 12 ears corn cut from cob and cooked 20 minutes, 4 small heads cabbage chopped fine, 6 onions chopped,  $\frac{1}{2}$  pound mustard, 1 pint vinegar, 4 cups sugar, 1 tablespoon salt, 1 tablespoon tumeric, 1 tablespoon celery seed, 1 tablespoon black pepper. Pour over vegetables, cook 15 minutes and seal while hot. Make a paste of the seasoning by mixing well together with the sugar and then adding the vinegar.

MRS. A. J. FENTON.

**Fruit Salad and Dressing.** 3 bananas, 3 oranges, 3 apples, 1 small pineapple, nuts. Cut fruit in desired shapes and mix with dressing. **Dressing**—1 cup boiling water,  $\frac{1}{2}$  cup sugar, 1 tablespoon flour, juice of 1 lemon. Blend sugar and flour, mix with the lemon juice and add to water. Boil until thick and let stand until cold. Garnish salad with whipped cream flavored with a little lemon juice.

MRS. ALBERT BRYNER.

**Salad Dressing.** Scant  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon mustard, 1 tablespoon flour, 2 eggs, 2 tablespoons butter. Mix together sugar, flour, salt and mustard; add beaten eggs and melted butter; to this add  $\frac{1}{2}$  cup vinegar. Boil until thick in double boiler. When cold, thin with  $\frac{1}{2}$  pint of whipped cream.

MRS. R. W. CROCKETT.  
MISS VERA JOHNSON.

**Cream Slaw.** Shred a small head of cabbage and sprinkle lightly with salt. Let stand 1 hour. Drain. Whip 1 cup good cream until stiff. Flavor with vinegar and sugar to taste and pour over cabbage. Serve immediately.

MRS. ARTHUR REDD.

**Vegetable Salad.** 3 medium sized cucumbers peeled and sliced thin, 4 ripe tomatoes cut in small pieces, 1 medium sized onion. Add salt and pepper to suit taste. Toss up with any good salad dressing. Garnish with lettuce or onion rings.

MRS. FLORENCE JOHNSON.

**Waldorf Salad.** Dice apples and celery, add chopped nuts, mix with salad dressing. Serve on lettuce leaves.

MATTIE BRYNER.

**Fruit Salad Dressing.** Juice of 2 oranges and 2 lemons,  $\frac{1}{2}$  cup pineapple juice, 3 eggs, 1 cup sugar, butter size of walnut. Strain juices, add sugar and butter and cook in double boiler until sugar is dissolved. Add eggs slightly beaten. Let come to a boil. Remove from fire.

MRS. GOETZMAN.

**Cabbage and Salmon Salad.** 1 quart finely sliced cabbage, salted; 1 can salmon. **Dressing**—1 tablespoon mustard, 1 tablespoon sugar, 1 tablespoon flour. Mix dry ingredients, add 1 egg and beat until smooth. Pour into  $\frac{1}{2}$  cup hot vinegar and cook in double boiler. When cold mix with the sliced cabbage and add the salmon shredded.

MRS. ALMA BALLINGER.

**Beet and Lettuce Salad.** Cut beets in cubes arranged on bed of lettuce; arrange slices of hard boiled eggs on top. Serve with French or Mayonnaise dressing.

MRS. A. W. McKINNON.

**Apple Cup Salad.** Take bright red apples and scoop out the pulp. Fill cups with chopped celery and nuts. Serve on lettuce with Mayonnaise dressing. Makes a pretty and dainty salad.

MRS. A. W. McKINNON.

**Fruit Salad.** Add 1 package of gelatine to 1 pint cold water. Let stand  $\frac{1}{2}$  hour. Pour over 1 pint boiling water. When it begins to set, add 1 can pineapple, 6 oranges, 6 bananas cut in small pieces and two-thirds cup grated cocoanut. Set on ice to harden. Stir occasionally until it begins to set.

MRS. ARTHUR REDD.



**Cooked Dressing.** 5 yolks beaten slightly, 5 teaspoons sugar, 1 teaspoon salt, scant teaspoon mustard,  $\frac{3}{4}$  cup vinegar. Cook in double boiler until thick. When cooked add scant  $\frac{1}{2}$  cup butter; thin with cream. For potato salad use sour cream instead of sweet.

MRS. G. O. HORNER.

**Salmon Salad.** 1 can salmon, 6 boiled potatoes, 2 dill pickles, a few nice olives chopped from pits, a small quantity of celery, 1 onion if desired, 6 hard boiled eggs. Season to taste. Cut ingredients into desired shapes and combine with any good salad dressing. The yolks of eggs may be grated and used to garnish salad.

MRS. C. N. RUSSELL.

**Salad Dressing.** 1 teaspoon mustard, 2 tablespoons sugar, 1 teaspoon salt, 2 eggs, 5 tablespoons vinegar. Cook until thick like custard. When cold add whipped cream.

MRS. WINIFRED CALLAHAN.  
MRS. J. H. REDD.

**Salad Dressing.** 3 tablespoons mustard, 1 egg, 1 teaspoon vinegar, 1 tablespoon best olive oil. Add egg and beat until smooth. Add vinegar a little at a time. Set on stove and cook 3 or 4 minutes, stirring all the time. When cool add 1 tablespoon of the best olive oil, taking care to get it all thoroughly worked together and free from lumps.

MRS. J. J. WEIGMANN.

**Fruit Salad Dressing.** 1 pint water, butter size of walnut 1 cup sugar, 2 tablespoons cornstarch. Mix sugar and cornstarch with a little cold water, add boiling water and butter. Bring to a good boil. When cool add juice of 1 lemon. Add cup whipped cream when ready to serve.

MRS. "LOL" WHITMORE.  
MRS. A. W. McKINNON.

**Sandwich Filling.** 1 tablespoon butter, 1 cup sugar, 2 eggs, 2 lemons, 1 grated rind. Cream butter and sugar, add egg beaten, then lemon juice. Cook in double boiler until thick. Spread on slices of bread and butter.

BELINDA LANGFORD.

**Fruit Salad Dressing.** Two-thirds cup sugar, 1 tablespoon of cornstarch, 1 cup boiled water. Mix sugar and cornstarch. Make a paste with cold water. Add to 1 cup boiling water. Cook until thick. Remove from fire, add grated peel and juice of 1 orange and juice of  $\frac{1}{2}$  lemon. When ready to serve mix with 1 cup of whipped cream.

MRS. JOHN BRYNER.  
ADLY AND EFFIE McINTIRE.

**Mayonnaise Without Oil.** 2 eggs, 1 tablespoon mustard, butter size of egg,  $\frac{1}{2}$  cup vinegar. Beat eggs lightly, add sugar and mustard, then add butter and vinegar. Cook in double boiler until smooth and thick; remove and add pinch of salt.

MRS. ELIZA FOWLER.

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**Boiled Salad Dressing.** 1 tablespoon salt, 1 dessert spoon mustard,  $1\frac{1}{2}$  tablespoons sugar, 2 grains cayenne pepper (pinch),  $\frac{1}{2}$  tablespoon flour, 2 eggs,  $\frac{3}{4}$  cup milk,  $\frac{3}{4}$  cup vinegar,  $1\frac{1}{2}$  teaspoons butter. Mix dry ingredients, beat eggs slightly, add butter, milk and vinegar very slowly. Cook in double boiler until thick. Whipped cream may be added when served. Starch may be used instead of flour.

MRS. R. T. McMILLAN.

**Fruit Salad.** 1 can pineapple, 1 cup sugar,  $\frac{1}{2}$  lemon, 6 oranges, 6 bananas, 1 egg. Put pineapple juice, sugar, lemon and egg in boiler. Bring to a boil, thicken with cornstarch and flavor. Slice very thin the oranges, bananas and pineapple. Mix with cold dressing just before serving. Garnish with whipped cream.

MRS. CARRIE E. BEAN.

**Cheese Salad.**  $\frac{1}{2}$  pound cheese, 6 eggs, 2 pickles. Boil eggs hard; grate cheese; remove shells and slice eggs about one-sixth of an inch thick. Put a layer of cheese in the bottom of a dish then a layer of sliced pickle, a layer of yolks and then a layer of whites. Serve with any good dressing.

MRS. J. FRANDSEN.

**Cooked Salad Dressing.** 1 teaspoon mustard,  $\frac{1}{2}$  teaspoon salt, 2 tablespoons flour, 3 tablespoons sugar,  $\frac{1}{2}$  cup vinegar, 1 cup water, dash of red pepper, 2 eggs beaten slightly. Mix all dry ingredients; add vinegar and water, then lastly beaten eggs. Cook in double boiler until thick. Thin with cream as required for salad.

MRS. G. A. FAUSETT.

**Deviled Eggs.** 1 dozen hard boiled eggs, 1 tablespoon Yacht Club dressing, 1 tablespoon vinegar. Cut eggs in half, remove yolks, add dressing and vinegar to yolks, season to taste. Mix to smooth paste carefully and put mixture into the whites. Serve on lettuce leaves. Fine for picnics.

MRS. J. F. MacKNIGHT.

**Pimento Salad.**  $\frac{1}{2}$  box gelatine,  $\frac{1}{2}$  cup cold water,  $\frac{1}{2}$  cup vinegar, 1 teaspoon salt. Dissolve gelatine in water, add vinegar, salt and hot water. Stir well. 1 cup boiled water. Let stand until it begins to set and add  $\frac{1}{2}$  cup peppers and  $\frac{1}{2}$  cup cabbage chopped fine. Put in molds. Serve with or without salad dressing.

MRS. H. W. COOPER.

**Delicious Salad.** 1 can apricots, 12 marshmallows, 1 cup chopped pecan nuts, crisp lettuce leaves. **Dressing**—4 tablespoons of vinegar, 1 teaspoon salt, 1 teaspoon dry mustard, 1 teaspoon butter, pinch red pepper, 1 cup whipped cream. Drain apricots and put on lettuce leaves. Put yolks in double boiler, add vinegar, sugar, salt, mustard, pepper and butter. Stir and cook 5 minutes. When cool add whipped cream and beat well. Next add nuts and marshmallows. Put spoonful of dressing on each plate of salad.

MRS. J. O. FAUSETT.



**Crab Salad and Oil Mayonnaise.** 2 bunches of celery chopped and added to  $1\frac{1}{2}$  quarts of shredded cabbage; add to this 1 large can of crab, shredded. Serve with a French dressing made as follows: Yolks of 2 eggs, juice of 2 lemons, 1 cup olive oil. Have the oil ice cold and mix in a cold bowl by adding alternately to the eggs a few drops of lemon juice and a few drops of oil until the eggs and oil have all been used. The secret of success is in having ingredients cold. When ready to serve add salt to taste and add a dash of paprika.

MRS. THOMAS FOUTS.  
MRS. L. E. WHITMORE.

**Banana Salad.** 1 head of lettuce, 6 ripe bananas, 1 cup diced pineapple, berries or cherries to garnish,  $\frac{1}{2}$  cup cooked dressing mixed with  $\frac{1}{4}$  cup whipped cream. Arrange light crisp lettuce leaves on individual plates; place a peeled banana on center of each leaf. With a sharp knife cut each banana in round slices, being careful not to separate the pieces. Cover with a spoonful of pineapple and 1 of dressing. Garnish with candied or fresh fruit. Serve cold.

MRS. WM. EMIGHOLTZ, Sunnyside.

**Salmon Salad.** 1 can salmon, pick over; 2 stalks celery chopped fine. **Dressing**— $\frac{1}{2}$  cup vinegar, 1 teaspoon mustard, yolks of 2 eggs, 1 tablespoon sugar, salt. Cook in double boiler until thick. When cold add cup of cream. Mix with egg rings.

MRS. H. G. MATHIS.

**Fruit Salad.** 5 oranges, 5 bananas, 1 25c can sliced pineapple. Cut oranges, bananas and pineapple in small pieces. Put juice from pineapple into basin and put on stove, add  $\frac{1}{2}$  cup sugar and boil 10 minutes. Cool and add small bowl of whipped cream. Pour over fruit and serve.

MRS. JAMES S. MATHIS.

**Fruit Cabbage Salad.** Shave very fine a solid head of cabbage. There should be nearly a half gallon, but less may be used without changing the rest of recipe. After cabbage is cut put in cold water for at least 1 hour. Have ready 1 15c can of sliced pineapple cut in small pieces; 1 cup almonds, blanched and cut fine; 2 cups of marshmallows cut into sixths. **Dressing**— $\frac{1}{2}$  cup sugar, 1 tablespoon flour, mixed; 2 whites of eggs, beaten until they begin to froth; 2 tablespoons vinegar, juice of 2 lemons. Cook until thick and when cool thin with pineapple juice and add 1 quart whipped cream, beaten stiff. Mix cabbage, nuts, marshmallows and pineapple and add dressing. Fine for parties.

MRS. C. H. ARCHER.

**Cheese Straws.** Make rather rich pie paste, roll out, sprinkle with dry grated cheese, fold and sprinkle with more grated cheese. Fold several times and then roll out. Cut in strips and bake. To be served with salad.

MRS. ROBERT McKUNE.  
MRS. JOHN LYNN, Sunnyside.

**Salad Dressing.** 2 eggs well beaten,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  teaspoon salt. Beat well together, add  $\frac{1}{2}$  cup vinegar and  $\frac{1}{2}$  cup water. Make a smooth paste of 1 scant tablespoon each of mustard and flour. Stir into first mixture and cook until it thickens. When ready to remove from fire add a lump of butter size of a walnut.

MRS. C. E. PONS, Sunnyside.

**Twentieth Century Salad.** 12 egg yolks,  $\frac{3}{4}$  cup of lemon juice and vinegar, 1 cup melted butter, 4 tablespoons sugar, 1 cup whipped cream, salt to taste. Beat yolks until light. Set bowl containing them into pan of boiling water. When warm add butter, lemon juice and vinegar. Beat until smooth, add sugar, salt and cool. Mix with whipped cream before serving.

MRS. MATTIE BRYNER.

**Pineapple Salad.** Arrange on lettuce leaf 1 slice of pineapple; put a tablespoon salad dressing in center of fruit; next put a tablespoon whipped cream over the dressing. Sprinkle grated cheese or nuts. Place a cherry on top with slices of olives on the side. Simple and effective.

MRS. W. E. ANDERSON.

**Cold Potato Salad.** 6 potatoes well cooked, 1 large onion, 4 to 6 hard boiled eggs, butter size of an egg, melted;  $\frac{1}{2}$  cup vinegar, 1 spoonful mustard, 1 spoonful sugar, salt and pepper. Dice the potatoes and chop the onion and egg white quite fine. Mash the egg yolks and add them to the mustard, sugar and seasoning. Next add the melted butter and vinegar. Pour this mixture over vegetables and mix well. This will keep for several days and is excellent for a carried luncheon.

MRS. ROSY ANDERSON.

**Fruit Salad.** Dressing— $\frac{1}{2}$  cup vinegar, 1 cup water, 1 teaspoon mustard, 1 egg, 1 tablespoon sugar, salt, 1 tablespoon flour. Boil water, vinegar and mustard together. Beat egg, sugar and flour and pour in while boiling. Fold white of egg in just as you take off stove. Add cream when cold or when ready to use. Cut 3 apples, 2 pieces of celery into small cubes, add 1 cup nuts and mix with the dressing.

MISS MADGE WHITING, Helper.

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## LYRIC THEATRE

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## JAM AND PRESERVES

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**Preserved Cherries (Black Cherries Preferred).** 1 pound sugar, 13 pounds cherries (stoned). Pour boiling water over cherries, let stand 3 minutes. Put sugar in kettle, let come to a boil. Put cherries in sugar syrup, Let boil 15 minutes. Stand aside to cool. Repeat boiling each morning for 4 days, then seal.

MRS. MARIE BRYNER.

**Grape and Nut Jam.** 8 pounds ripe grapes, 1 pound seeded raisins, 1 cup chopped English walnuts, sugar to taste. Cook raisins and skins of grapes together. Cook pulp and rub through colander, then add to raisins and skins and sweeten. Cook until thick. Add nuts just before taking from fire.

MRS. A. M. EHLI.

**Spiced Raisins.** Wash 3 pounds raisins and put in preserving kettle, add 2 pounds brown sugar, 1 pint vinegar, 1 tablespoon each of cinnamon and cloves (tie in a piece of muslin), heat to boiling point and cook slowly 1½ hours. Put in jars and keep in a cool place. Serve with cold meats.

LILLY FRANDSEN.

**Orange Marmalade.** 1 orange, 1 lemon and 1 grapefruit. Shave very thin, rejecting core and seeds, measure fruit, add to it 3 times the quantity of water. Let stand over night in an eathen dish and next morning boil for 10 minutes. Stand another night, second morning adding part for part of sugar and fruit. Boil steadily until it jellies. This makes 12 glasses.

MRS. J. B. MIDDLETON.

**Blue Plumb Conserve.** 1 peck of blue damson plums, stoned and halved, 3 quarts sugar. Mix thoroughly, then add 2 pounds seeded raisins, 6 oranges, 1½ pounds English walnuts. Squeeze juice from oranges and cut rind and pulp into small pieces. Add shelled nuts halved. Cook slowly for 3 hours.

MRS. THOMAS FOUTS.

**Plum Jam.** 2 quarts blue plums, 3 cups sugar. Put sugar and 3 cups water on to boil, when boiling add plums, which have been washed. Boil or simmer slowly 1 hour, stirring often. It must be thick and not separate. Seal while hot.

PAULA G. WALTERS.

**Apricot Preserve.** 1 large can pineapple, ½ dozen oranges, 1 peck apricots not over ripe. Scald and remove skins, cut into halves removing stones until the peck is prepared, then crack stones, blanch nuts and mix with fruit. Put ¾ pound sugar to 1 pound fruit. Let stand over night with sugar, then boil 1 hour, after which add the pineapple and oranges. Boil slowly ½ to ¾ of an hour longer, bottle and seal.

MRS. ALMA BRYNER, Helper.



## CANDY

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**Butter Scotch.** 2 cups sugar, 2 tablespoons water, 2 tablespoons butter. Boil without stirring until brittle when tested in cold water. Pour out on buttered plates to cool.

MRS. JULIA WENDEL.

**Candied Popcorn.**  $1\frac{1}{2}$  cups sugar or maple syrup, 1 tablespoon butter, 3 tablespoons water, 3 quarts popcorn. Boil sugar or syrup with butter and water until it spins a thread. Pour this on popcorn and if desired, shape into balls.

MRS. JULIA WENDEL.

**Patience.** 1 cup sugar,  $2\frac{1}{2}$  cups milk. Let boil until sugar is all dissolved. Strain into another kettle and add 3 cups sugar, Stir until dissolved, then let boil rapidly until it forms a soft ball in water (like fudge), then remove from fire and let it cool, and beat.

MRS. A. L. HEPPLER.

**Orange Sticks.** Take oranges with thick skins, cut the skins into strips, put for 10 minutes in salt water (1 teaspoon salt to 2 cups water), drain and cover with fresh boiling water and cook until tender. Make a syrup of 1 cup sugar to 1 cup water and cook until it threads, then add the orange sticks and cook until they are crystalized.

MRS. F. M. SANFORD.

**Boston Creams.** 3 cups sugar, 2 cups cream or condensed milk, 1 teaspoon vanilla. First caramelize 1 cup sugar, then add 1 cup cream. When nearly to boiling point, add other 2 cups sugar. Stir until caramelized sugar is all dissolved, then add second cup cream. Boil until nearly hard ball stage. Remove from stove, cool and beat. When cool enough add nuts. Pour into buttered platter and cut into squares.

MRS. GEORGE B. MOWRY.

**Maple Creams.** 1 cup maple syrup, one-third cup brown sugar, one-third cup thick (sweet) cream. Boil until it reaches soft ball stage. Cool, beat until thick and pour on buttered platter or dish. When cool, cut in cubes. Nuts may be added.

MRS. GEORGE B. MOWRY.

**Taffy.** 3 cups sugar,  $\frac{1}{2}$  cup vinegar,  $\frac{1}{2}$  cup water. Cook until it forms a thread when dropped from spoon. Flavor. Pour on buttered platter. Stretch lightly with the finger tips when cool enough to handle.

MRS. J. H. REDD.

**Peanut Butter Fudge.**  $1\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup milk, 2 tablespoons peanut butter. Mix well together and cook about 10 minutes or until it forms a soft ball. Beat and pour into a buttered dish before it becomes too hard to pour readily.

MRS. C. E. PONS, Sunnyside.

**Divinity Candy.** 2 cups white sugar,  $\frac{1}{2}$  cup corn syrup,  $\frac{1}{2}$  cup cold water,  $\frac{1}{2}$  cup chopped walnuts (if desired). Boil until it becomes brittle in cold water or forms a thread. Have ready whites of 2 eggs beaten stiff. Pour boiling syrup into eggs and beat well. Flavor with vanilla. Add nuts. Beat again very stiff. Cool on buttered platter.

MRS. J. H. REDD.

**Pinouche.** 1 cup sweet milk, 2 cups light brown sugar, lump of butter size of walnut. Boil these, stir often; test by dropping a teaspoonful in  $\frac{1}{2}$  teacup of cold water and when it forms a soft ball remove from fire. Add 1 teacup of chopped walnuts. Beat until it grains and is quite stiff. Spread on buttered platter. Mark into squares and set away to cool.

MRS. W. F. MYERS.

**Fudge.**  $2\frac{1}{2}$  heaping teaspoons cocoa, 2 cups sugar, 1 cup of sweet milk, 1 teaspoon butter. Boil until teaspoon of the mixture makes a soft ball when dropped in  $\frac{1}{2}$  cup cold water. Remove from the fire, add 1 teaspoon vanilla, beat until stiff and pour in buttered pan. When beginning to cool, mark in squares.

MRS. W. F. MYERS.

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## MISCELLANEOUS

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### STAINS AND THEIR REMEDIES

**Iron.** (a) Rub cream of tartar on moistened surface. (b) Wet with boiling water, sprinkle with salt, lay in sunlight. Moisten with lemon juice and salt; let lay in strong sunlight.

**Mildew.** (a) Solution of chloride of lime, 1 teaspoon of lime to 1 quart of water. (b) Lemon juice and salt, strong sunshine. (c) Wet stain, rub soap with French chalk, expose to sunlight, apply lemon juice. (d) If a light case and recent, wet in cold water, wring slightly, let dry in strong sunlight.

**Mud.** (a) Let alone until dry, then brush. Soft semi-fluid mud. Clear water, but do not rub. Clay mud. (a) Pour boiling water on wrong side, dry, brush. (b) Make paste of French chalk and alcohol, let dry, brush off. Grimy mud. Kerosene, remove with alcohol or gasoline.

**Grass Stain.** (a) Rub lard on spot, wash in soap and cold water. (b) Dip in clear ammonia, rinse well with water. (c) Wet with kerosene, wash as usual.

**Peach Stain.** (a) Spread glycerine on stain and allow to dry. Wash as usual.

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**How to Make Blueing.** 4 quarts of rain or snow water. When hot add 1 ounce oxalic acid and 2 ounces of soluble blue dissolved in a little cold water. Simmer a little while but do not boil.

LILLY FRANDSEN.

**Canker Medicine.** 1 quart of corn cob ashes, quaken aspen bark, elderberry bark, wild grape root, chokecherry bark, wormwood and oak bark, garden sage, hops and horehound, yarrow and most any kind of herbs that are good for the blood. 5c worth each of bayberry bark, borax and golden seal. Alum size of an egg and saltpeter, honey and whisky. Boil herbs down to a strong tea. A pint of each kind of herb tea. Add 4 quarts honey to 2 gallons of herb tea, add the golden seal and all the rest. Boil 4 hours, then add 1 quart whisky.

LILLY FRANDSEN.  
GRANDMA BRYNER.

**Mentholatum.** 4 small jars (white) vasoline, 1 cake camphor ice (10c size), 2½ tablespoons menthol crystals (15c). Put all the vasoline into small granite pan or kettle and leave on back of stove, or put in warming closet. Must not boil or get too warm as it will loose its strength. Grate 1 cake camphor ice into melted vasoline. When all is melted put in menthol crystals. When dissolved immediately take off stove and cool, then pour into jars. This will make 5 or 6 full jars.

MRS. J. VIVIAN POWELL.



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**How to Preserve a Husband.** Be careful in your selection. Do not choose too young and take only such as have been reared in a good, moral atmosphere. When once decided upon and selected, let that part remain forever settled, and give your entire thought to preparation for domestic use. Some insist on keeping them in a pickle, while others are constantly getting them into hot water. This only makes them sour, hard and sometimes bitter. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with smiles and flavored with kisses to taste. Then wrap them in the mantle of charity. Keep warm with a steady fire of domestic devotion, and serve with peaches and cream. When thus prepared they will keep for years.



# Sego Milk Devil's Food Cake

- $\frac{1}{2}$  cup cocoa
- $\frac{1}{4}$  cup boiling water
- $\frac{1}{2}$  cup Sego milk  
diluted with
- $\frac{1}{2}$  cup water
- $\frac{1}{2}$  cup shortening
- $1\frac{1}{2}$  cup sugar
- 2 eggs, well beaten
- 1 teaspoon soda
- 1 teaspoon baking powder
- $2\frac{1}{4}$  cups pastry flour
- $1\frac{1}{2}$  teaspoons vanilla
- Pinch salt.

Mix cocoa with boiling water to make a smooth paste. Add to diluted milk that has been scalded and stir constantly to prevent lumping. Cool. Cream shortening and sugar thoroughly. Add eggs and beat well. Add soda to cocoa mixture and add to batter. Sift baking powder with (over)

flour and add in small amounts to batter together with vanilla. Beat 3 min. Bake in 2 8-inch layers in moderate oven (350°F) 20 to 25 minutes

(3 squares unsweetened chocolate may be substituted for the cocoa. Melt first, then add boiling water and stir well. Add to scalded, diluted milk and proceed as above.)



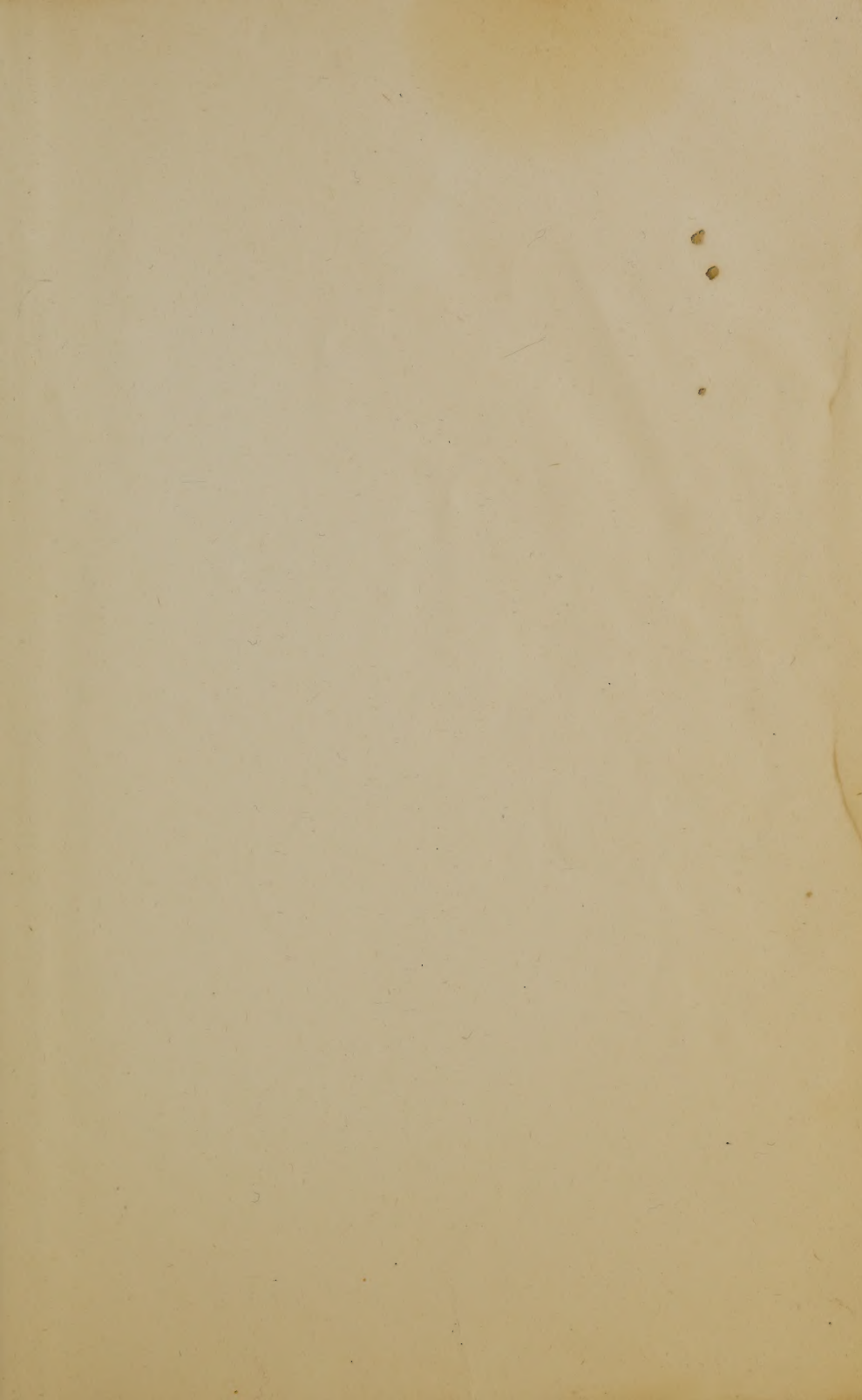




















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